

THE NATIONAL PROVISIONER

SEPTEMBER 2 • 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891

UP-TO-THE-MINUTE HELP IN CHANGING TIMES

Once-slow changes now occur with breath-taking speed, days crowd into hours, and the march of time goes on at higher pitch. Under these conditions your Fearn representative is more important to you than ever before.

Your Fearn representative can help you meet the threats of present and postwar competition, help you wring extra profit from sausage and specialty manufacturing operations, show you how Fearn products will give your products the flavor, quality and appeal to please palates and produce profits.



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

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Chicago, Ill.

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means greater profits tomorrow!

"While I did not think this was possible, the Buffalo Self-Emptying Silent Cutter has greatly improved the quality of our product and has considerably increased our yield," writes the president of a prominent provision company. He also says: "It has amazed me from a standpoint of labor saving, which as you know, is an extremely important factor at this time."

Improved quality, increased
yield of emulsion, finer
texture, elimination of

lumps and sinews, no burning or shortening of emulsion and reduced labor costs, made possible by an installation of the Buffalo Self-Emptying Silent Cutter today, mean increased profits for tomorrow!

The construction and operation features that make such benefits possible, are explained in our illustrated catalog. Write for a free copy today.

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50 Broadway Buffalo 3, New York

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In 200, 350, 600 and 800 pounds capacities. The Model 70-B (above) cuts and empties 800 pounds of meat in 5 to 8 minutes.

Buffalo



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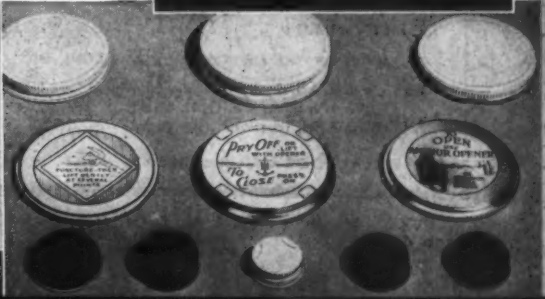
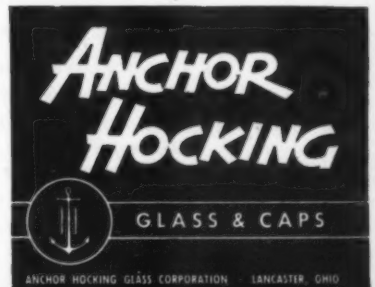
YES, WE CAN BE
OF REAL ASSISTANCE
TO YOU

IF WE SWITCH TO GLASS,
CAN YOU HELP US CONVERT OUR
PRODUCTION LINES, MR. HODGE?

For many years, Anchor Hocking engineers have helped packers of a wide range of products to set up or convert their production lines. Specialists in economical methods of handling glass-packed products, our engineers will work with your production men to assure top efficiency in your packaging operations. In addition, many other services are available without charge to users of Anchor Hocking containers and closures:—Experimental and Research Laboratories; a Packaging Research Division to advise on preparation, handling, packing, sealing, sterilizing and processing (where required) of your products in glass; a Design Department to help you select, design or restyle your package; qualified advice on obtaining necessary equipment; and practical counsel always available from highly trained, experienced field representatives.

"Meet Corliss Archer" every Thursday Evening, entire coast-to-coast network CBS

J. A. HODGE, one of Anchor Hocking's ablest and most popular men, has been a member of the Anchor Hocking family for 13 years.



ABC

THE NATIONAL PROVISIONER

Volume 111

SEPTEMBER 2, 1944

Number 10

Table of Contents

MERCHANDISING UTILITY BEEF

Swift Launches Campaign.....	8
AMI Ties in Advertising.....	10
OPA Eases Restrictions.....	10
More Details on Convention Program..	7
Reducing Smokehouse Fire Hazard.....	11
Morrell's Unusual Safety Record.....	12
Coding the Handicapped Worker.....	14
Processing Notes; Super Sam Says....	23
OPA to Name Protest Boards.....	24
Alter RMPR 239 Provisions.....	13
Recent War Agency Orders.....	24
New Equipment Section.....	25
Late News Flashes.....	24
Meat and Gravy.....	44
Up and Down the Meat Trail.....	17

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"Double Floor" on Hogs Is Proposed by WFA

REPORTS from Washington this weekend indicated that government agencies are giving consideration to a "double-floor" program for hogs devised by the War Food Administration. It is understood that the proposal is the result of efforts of some producer groups to get from WFA some assurance that the lowering of the hog floor price on October 1 would not be permitted to pull down prices of better grades.

WFA has been informally discussing several plans designed to hold up average live prices paid by packers if and when hogs are more plentiful and less in demand than they are at present.

One report on the WFA proposal indicates that the reduction in support price to \$12.50, Chicago basis, would be permitted to go into effect on October 1, but that, in effect, this price would be a sub-basement level for all types and weights of hogs and that packers would be required to pay an average of \$13.75, Chicago, for Good and Choice barrows and gilts weighing 200 to 240 lbs.

Packers would be penalized by deducting from their hog slaughter subsidy the amount by which their average cost for 200- to 240-lb. hogs fell below the minimum average price. Packers would be required to average out their payments to meet the \$13.75 price over a period not yet determined.

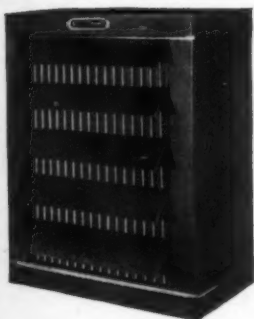
It is understood that the plan calls for imposition of a flat ceiling price of \$14.75, Chicago, on all hogs regardless of weight. The present ceiling on 180- to 240-lb. butchers is \$14.75, Chicago, while the maximum for 240-270-lb. hogs is \$14.00.

Some sources report that the proposal on hog floors might be incorporated in the long-awaited Vinson directive to correct the beef situation. The directive, which has been shuffling around Washington for some weeks (see THE NATIONAL PROVISIONER of July 29, page 27), originally calls for an increase in the cattle subsidy, a flat 50c cut in the hog subsidy and revision of cattle maximum. If adopted the new hog floor plan might be substituted for the 50c reduction in hog payments.

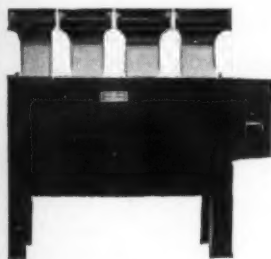
OPA Selects Hotel Supply House Advisory Committee

The hotel supply industry, some 1200 dealers throughout the United States, will be represented by an advisory committee in consultations with the Office of Price Administration on pricing problems arising from the sales of meats and other products sold by such companies to hotels and institutions, OPA announced this week. Members include

Edmund S. Childs, Batchelder & Snyder Co., Inc., Boston; John Chudacoff, International Provision Co., Los Angeles; A. A. Dacey, Wilson & Co., Chicago; Arthur Davis, Edward Davis, Inc., New York; Will Docter, Will Docter Meat Co., St. Louis; Morris L. Kraft, District Hotel Supply Co., Washington; George J. Naegele, Smith Richardson & Company, Inc., Miami, Fla.; Peter H. Peterson, Peterson-Owens, Inc., New York; Ellard Pfelzer, Chicago; L. R. Vear, Swift & Company, Chicago.



American Blower Ventura Unit Heater (Horizontal Type).



American Blower Sirocco Unit Heater (Blower Type).



American Blower Vertical Type Unit Heater.



June in January

ALL WINTER LONG!

Yes, you can enjoy June in January and in every other month when heating is required, right in your own plant with American Blower Unit Heaters.

No hot spots or cold corners, but steady, healthful temperatures with heated air forced into working areas—where you want it—when you need it.

There are three types of American Blower Unit Heaters—Vertical Units for heating large, high-ceilinged industrial plants and other areas where heated air must be forced over wide spaces—Horizontal Type for wall or ceiling mountings in factories, plant

offices, garages, warehouses, etc., where it is advisable to force heated air over wide areas at desired levels—and the Blower Type of Sirocco Unit Heater for ceiling applications or floor installations in large, hard-to-heat industrial plants, airplane hangars and shops.

Best of all, you can buy these units now with an order carrying a Priority Rating of AA-5 or better, with a specified delivery date.

American Blower Unit Heaters save you up to 20% or more in fuel consumption, and provide ideal working conditions.

AMERICAN BLOWER

AMERICAN BLOWER CORPORATION, DETROIT, MICHIGAN
CANADIAN SIROCCO COMPANY, LTD., WINDSOR, ONTARIO

Division of **AMERICAN RADIATOR & Standard Sanitary** CORPORATION

IF YOU MAKE SAUSAGE..



ARMOUR'S NATURAL CASINGS are Made For You!

That's literally true, because whatever your sausage product, there's an Armour Natural Casing to fill the bill!

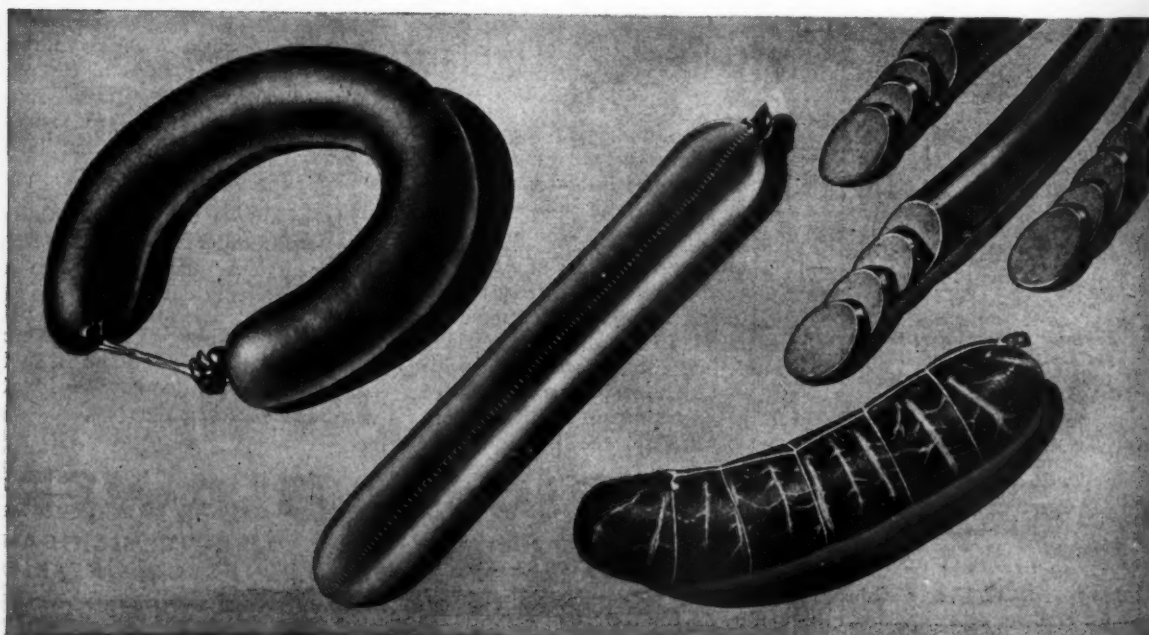
You see, Armour's Natural Casings are carefully selected, carefully sorted and graded by type and size, to answer virtually every sausage casing need.

And when you use these fine *natural* casings, your product has the firm, well-filled appearance, the appetizing look that means sales.

We suggest you find out more about how these *natural* casings can help you. Call or write for information, prices and specifications.

Armour and Company

Union Stock Yards, Chicago, Illinois



Set-Aside Order to be Applied Flexibly But Will Get Pork

PORK cutting operations were on a light scale in many plants early this week as packers puzzled over provisions of the new set-aside order on pork—WFO 75.3 (see THE NATIONAL PROVISIONER of August 26, page 16). Reports from the carlot market indicated that packers had little pork available after government requirements and regular selling units had been satisfied.

Late this week, E. S. Waterbury, administrator of the new order, said that much of the early confusion over the directive had been cleared up, but that many problems remain which will have to be settled on an individual basis. Mr. Waterbury said that it may be possible to make a general interpretation of the provisions of the order in the future, but that for the present he prefers to deal with each packer's problems and questions from an individual standpoint.

Citing some of the questions which have arisen—such as the status of the plant which produces only dressed hogs, determination of production volume when cuts are not weighed green and the position of plants which have inadequate smoking and/or freezer facilities—Mr. Waterbury emphasized that circumstances of the different plants vary and that generalized answers cannot be made.

Basis for Exemptions

The administrator has authority to grant exemption in hardship cases. However, exemptions will only be granted on petition backed with proof that the applicant cannot comply with a certain provision of the order. It is understood that where adjustments are being made on the set-aside of certain cuts the administrator is requiring a compensating increase in the amount of other products earmarked for the government.

Thus, while administering the order reasonably and with some flexibility, Administrator Waterbury is determined to carry out the major objective of the directive, that it, to insure that the armed forces and other government agencies have available the necessary aggregate tonnage of pork in the form and grade required. Although there have been some reports that a few companies might refuse to comply with the order, general compliance is expected.

It is the responsibility of the slaughterer to dispose of his set-aside products to the government agencies eligible

(Continued on page 37.)

OPERATING GAINS, POSTWAR RETAILING AND INCENTIVE PLANS ON AMI AGENDA

THE list of expert speakers from within the meat packing industry, and of government officials associated with the general wartime food program, who will address the thirty-ninth annual meeting of the American Meat Institute, indicates that the three-day program at the Drake Hotel, Chicago—September 26, 27 and 28—will be one of the most constructive on record. The annual dinner will be held Wednesday evening, September 27, at the Stevens hotel.

Resourcefulness and adaptability of meat packing management have played a big part in the industry's ability to

process the tremendous quantities of meat necessary for the war. The industry will wish to retain some of the artifices and short cuts it has employed for the sake of efficiency and economy in the post-war period. Howard C. Greer, general manager, Kingan & Co., Indianapolis, will speak on "Operating Lessons Learn-



H. C. GREER

ed From the War."

Because the meat retailer is the meat packers' ambassador with the consuming public, and there are approximately 500,000 food retailers, these dealers and their methods are important factors in the distribution of meat products. O. E. Jones, Swift vice president and chairman, Institute committee on distribution methods, will preside at a session discussing "Coming Changes in Retail Distribution of Food." Speakers on this program will include T. A. Connors, in charge of meats for the Great Atlantic & Pacific Tea Co., and John A. Kotal, executive secretary, National Association of Retail Meat Dealers.



O. E. JONES

A round table discussion on the general subject of "Incentive Plans and Their Application to the Meat Packing

Industry," will be held at one of the afternoon sessions. R. A. Munnecke of the Brennan Packing Co., Chicago, will preside. Among the specific topics to be discussed at this round-table meeting will be "Typical Incentive Plans," "Necessary Initial Action," "Application of an Incentive Plan to a Large and a Small Plant," "An Incentive Plan for Foremen," and "Examples of Time Studies in the Meat Packing Industry." The complete roster of speakers for these specific subjects will be printed in next week's Provisioner.

Post-war plans of the railroad industry will be discussed by William M. Jeffers, president of the Union Pacific Railroad. Provisioner readers will remember that it was Mr. Jeffers who made the government's synthetic rubber program click. R. F. Black, president of the White Motor Co. of Cleveland, will speak on truck transportation in the post-war period. Air transportation will be covered by another speaker at the meeting.

75,000 on Military Leave

It is estimated that there are 75,000 former packing company employees in the armed forces. Those having an honorable discharge from the service will be offered employment with their respective companies. The problem of making this adjustment is one of no small magnitude. Harvey G. Ellerd, vice president, Armour and Company, and chairman of the committee on war problems of the Chicago Association of Commerce, will talk on "The Employment of Returned Service Men."

Other speakers at the annual meeting will include Harry Reed, chairman of the War Meat Board, and head of the Livestock and Meat Branch, WFA; Lee Marshall, director of the Office of Distribution, WFA; John J. Madigan, assistant director of the food price division of the OPA and Clifford Hope, U. S. representative from Kansas, and others.

Other subjects to be discussed by qualified speakers are "Outlook for Livestock and Feed Supplies," "Plans for Meat Education," and "The World Food Outlook." Government representatives heading various divisions of the wartime food program will attend and members will be given the opportunity to discuss their respective problems with these officials. Firms supplying packers with equipment and materials will be represented.

BEEF

It's Plentiful!

BUY ALL YOU WANT

Cook the Tender Way!

ONE of the most thoroughgoing, comprehensive merchandising programs ever placed behind a particular type of meat has been developed by Swift & Company, Chicago, to promote sales of the heavy volume of Utility beef scheduled to dominate the fresh meat picture this fall.

While recognizing the difficulties of moving large quantities of range-fed beef to the nation's consumers—many of whom have had practically no previous experience in handling beef of this quality—Swift & Company has "taken the bull by the horns" and worked out a practical program that should play an important part in moving Utility beef smoothly from retail outlets.

The Swift merchandising program for Utility beef is broad in scope, covering the producer and retailer as well as the consumer. Based on the realities of the current beef situation and recognizing that very little top quality beef will be available for civilian consumption for

some time, the plan centers around the housewife, who must be shown how to prepare the beef attractively for the table if the product is to be merchandised successfully.

As soon as it became apparent that the nation's meat plants would begin turning out increasing quantities of Utility beef late this summer, Swift & Company telegraphed the news to food editors of 19 leading women's magazines, following up promptly with more detailed information on the beef situation and suggesting articles dealing with cooking methods.

In order to reach home economists who in turn tell the story to homemakers, the company prepared an advertisement featuring "A Lecture-Lesson on Range-Fed Beef," which is appearing during September in home economics publications. The beef situation is also featured in a lead article in the September issue of "Food News & Views," reaching some 15,000 home economists

Swift Start To Sell Public

direct. A preview of the situation was included in the June-July issue of the same publication.

Other parts of the program will reach the consumer more directly. The company has prepared a special advertisement on leaner beef which will run in mid-September in both *Life* and *Saturday Evening Post*. Entitled "Remember?" this striking double-spread advertisement, in color, carries an illustration of a succulent Swift's Premium rib roast, pointing out that such meats "became material of war almost as soon as hostilities began . . . for the appetite of our global war for quality beef is enormous—far exceeding the supply. . . ." This ad is one of a series being run by Swift to give the background of the wartime meat situation.

Newspapers and Radio

The company has furnished newspaper syndicates with photographs and information on the preparation of Utility beef, with the result that some 4,500 U. S. newspapers will receive the beef material through these media, and has directed its plant, district and branch house managers to contact food editors of newspapers in their respective cities, outlining the beef problem. Exclusive material will be furnished to these newspapers as requested. In addition, a clip sheet, "News About Meat," with stories and photos covering Utility beef, is being supplied to newspapers in smaller cities through Swift sales representatives.

Radio has not been overlooked in the concerted drive to merchandise Utility beef. Under the signature of Martha Logan, Swift home economist, the company is distributing a series of Radio

BEEF STEW



Use our Recipe

Serve Your Family

BEEF

COOK SLOWER AND LONGER FOR

Tenderness!

BEEF POT ROAST



Use our Recipe

art Road Drive ublin Utility Beef

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beef is
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eats being
background

Featurettes for release to home economists who dispense information on foods over the nation's airwaves. The point driven home in these releases, as in all the cooking information on Utility beef, is that "low temperatures and moist heat are the secrets of savory pot roasts, brown stews and tender country-fried steaks." It is also planned to feature lean beef on Don McNeill's popular Breakfast Club broadcasts at intervals during September and October.

In order to keep the beef producer informed about the program, Swift & Company's agricultural research division has sent a copy of a folder, "Let's Talk About Your Business," to 45,000 livestock producers and agricultural workers. A second, more elaborate booklet is now being prepared as a follow-up.

"According to the Department of Agriculture census," this leaflet tells the producers, "there were 82 million cattle and calves on farms January 1, 1944. The number of beef cattle has increased steadily and it is believed that more beef will be marketed this year than ever before. This fall, much of the beef that will be available to consumers will be meat that has a much smaller amount of fat than usual. The government will grade it as 'Utility.'"

Fall Program Outlined

"Hand in hand with this situation, consumers have more money to spend and the demand for the short supply of high-quality beef will be strong. In order to move the large quantities of Utility beef that will be marketed, it is necessary that consumers be told the advantages of leaner beef and how to prepare it. Doing a good job of marketing this beef will mean increased dollars and cents to the cattle producer. Swift & Company will do its part!"

The company then goes on to outline the full program to producers, specifying the various steps being taken to assure a favorable dealer and consumer acceptance of Utility beef.

To assist the retail meat dealer in handling a type of beef practically unknown to many of his customers, Swift & Company's merchandising service division developed special store material, including a complete set of over-the-wire banners, case strips and recipe sheets and a helpful store tested wartime merchandising bulletin entitled "How to Sell More of This Season's Beef."

Swift & Company advertisements in six leading national retail trade papers and many sectional papers have featured the leaner beef and how to sell it, and special articles on selling Utility



COOKING KNOWLEDGE ESSENTIAL

Martha Logan, Swift home economist, has developed a number of attractive recipes which will enable housewives to obtain satisfactory results with various cuts of Utility beef currently available.

beef have also been furnished to retail trade papers.

Some of the new store material prepared as part of the Utility beef program is illustrated on these two pages. All of it is attractively printed in red, white and blue, from the jumbo sized "Beef—It's Plentiful" banner right down to the pads of beef recipes. The latter are printed on parchment paper with harmless vegetable ink and are especially adaptable for use as package inserts.

The complete set of retail material includes the large center banner, reproduced at the top of page 8, six companion banners, four illustrated cooked dishes in color, four case strips and 200 cooking package-inserts. The banners, the company points out, can be used over the wire, on the back wall or windows, while the case strips direct customers' attention to individual items.

In its suggestions to retailers on the new beef program, Swift & Company emphasizes good display as the most important factor in selling this season's beef. "In many sections," the company reminds the dealer, "it is so unusual for customers to see an abundance of beef that the display itself will surely arouse interest." A typical display recommended by Swift features nine beef items—standing rib roast, flank steak, round steak, boneless rump roast, pot roast, T-bone steak, stewing beef, boiling beef and beef for grinding.

The fact that Utility beef is currently available to the consumer on a point-free basis carries considerable weight, but as Henry Schumacher, director of Swift & Company's merchandising service division, pointed out to the Provi-

sioner last week, it was not deemed advisable to include this sales appeal directly on the special store posters, since a shift in the rationing situation might place the beef on a point basis, seriously impairing the effectiveness of the point-of-sale material.

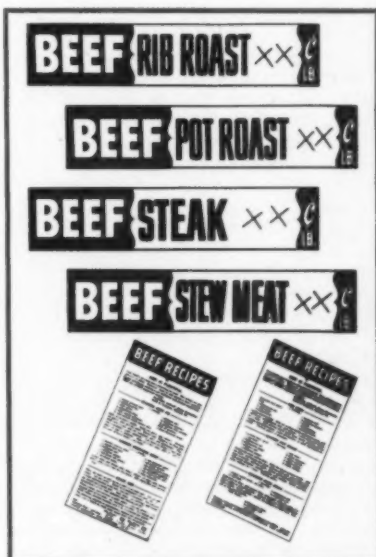
Schumacher considers the retail meat dealer as the key figure in making the new Utility beef merchandising program a success. Since the retailer is the final link in the meat distribution chain, his cooperation is vitally necessary in selling consumers on the desirable qualities of this product and showing them how it can best be prepared for the table.

Reports in the trade indicate that many retailers are perturbed over the necessity of selling Utility beef to customers who have always found better grades of meat available. However, it is pointed out, there will be such a limited volume of higher quality beef going into domestic channels of consumption during the coming weeks that retailers will have to handle Utility beef if they intend to remain in business.

Stress Nutrition Value

A merchandising program such as that developed by Swift & Company for Utility beef is based on the fundamental assumption that the American people, when frankly told why shortages of certain products or qualities of merchandise exist, are willing to accept the situation philosophically as an inevitable wartime development.

With the nation's cold storage facilities none too ample in the light of the needs of the armed forces, lend-lease and the American public, any backing up of beef in meat plants and retail stores during the next few weeks might bring serious repercussions. Swift & Company's closely integrated merchandising program on Utility beef demonstrates the realistic approach taken by one leading meat packing organization to avert such a problem.



OPA Eases Some Rules to Help Sell Low-Grade Beef

OPA lent some help to the meat industry's efforts to move lower grade beef through retail outlets this week when it granted authority for all retailers to pre-cube steaks from top or bottom rounds of Utility and Cutter and Canner grades of beef. Retailers are still prohibited from pre-cubing better grades of meat; the prohibition against pre-cubing all cuts other than top or bottom round continues in effect.

As a further incentive for the movement of Utility and Cutter and Canner beef, a single price has been fixed for the two grades of pre-cubed steaks authorized. These prices vary in different parts of the country.

Amendment 18 to MPR 355 and Amendment 7 to MPR 394, both effective September 4, also authorize retailers to keep their meat grinders under refrigeration provided that the retailer posts a notice of the right of any purchaser desiring meat ground to observe the grinding. The dealer is obliged to show the customer the meat before and after grinding.

Meat retailers who prior to price control filled telephone orders for ground, boned, rolled or cubed meats, and who have continued this type of business on a limited scale, are now authorized to apply to their district OPA offices for permission to fill telephone orders for such product even though the purchaser is not present to observe the preparation. However, even when permission to fill such orders is granted, the dealer must comply with certain rules designed to safeguard the consumer.

Locker Group to Meet; Eyes Packers' Market

Gearing themselves for what promises to be a greatly expanded post-war market, members of the National Frozen Food Locker Association will convene at the Deshler-Wallick hotel, Columbus, Ohio, September 25 to 27, for the group's sixth annual meeting. Although the speakers' program is still in the process of formulation, some of the subjects have been announced. They include:

"Food in War and Writing the Peace," "Looking at the Post-war Period," "The Locker Plant of Tomorrow and Its Possibilities," "If You Plan to Build or Expand Your Locker Plant," and "Home Store and Zero Units and How They Can Be an Asset to the Locker Plant Industry."

The competition which packers face from the food locker field in the post-war era is indicated by topics to be discussed at special group meetings, where attention will be focused on wrapping and packaging, slaughtering, handling of by-products, smoking and curing, lard rendering, sausage making, preparation of foods for freezing and storage, fu-

BEEF FEATURED IN AMI EDUCATIONAL ADVERTISING

Beef will soon receive the full support of the meat industry's educational program with the appearance of a thousand line newspaper ad—"Meet the Braising Cuts of Beef"—in hundreds of newspapers around September 7. A smaller advertisement—"That Way-Back-Home Country Fried Steak"—is scheduled to appear in newspapers around September 21. Both advertisements deal with recipe suggestions for proper preparation of the leaner grass-fed beef now coming to market. The American Meat Institute says that these advertisements will give the housewife just the kind of help she needs by reviving her interest in

That way-back-home Country Fried Steak



In building the wall of a house, if you can't get brick, you can use wood or stone. But in building the body there is no substitute for the body-building substance of protein. And even protein cannot do their building job properly without the presence of the highest quality proteins such as are found in meat. All meat, from cow to steak, and "cubed" to meat, has these first-line proteins—the right kind for every protein need.

This fact means that all meat advertisements are acceptable to the Council on Purity and Efficiency of the American Meat Association.

Country Fried Steak
1 1/2 lbs. round or chuck. Flour 2 cups, beef 1/2 cup water
2 eggs salt
Cut steak into serving pieces. Season. Dredge with flour and ground with a meat hammer or edge of a thick plate. Brown in lard. When well browned, add water. Cover and cook gently until tender—about 20-45 minutes. 4 to 5 servings.

AMERICAN MEAT INSTITUTE, Washington, Chicago—Members throughout the United States

Meet the Braising Cuts of Beef



The Beauty of Braising . . . It gives much of the flavor of braising the flavor of roasting, the tenderness of simmering—and isn't the great good!

The little ones "like it best" are actually getting a head start on life. And it's the best way to get them started on the right path. The meat is tender, the flavor is rich, and the texture is just what the little ones need. The meat is tender, the flavor is rich, and the texture is just what the little ones need. The meat is tender, the flavor is rich, and the texture is just what the little ones need.

AMERICAN MEAT INSTITUTE, Washington, Chicago—Members throughout the United States

many favorite old recipes and reminding her that the key to success is long, slow cooking. Beef is also being featured in advertising in consumer magazines in September, on the radio and in retail trade magazines. In the latter publications the current supply picture is summarized and dealers are told how to make "an opportunity out of today's beef problem." Several pieces of beef display and promotional material are being distributed to program participants for use by their retail customers.

ture competition and modernizing the plant.

An exposition will be held in conjunction with the meeting. Thirty-five exhibitors had definitely signed up as of the first of the month, with later reservations expected to swell the total to 55 or more.

WHAT HAPPENS TO "RILEY" ON SEPTEMBER 10 BROADCAST

Riley's efforts to buy a sailboat for Junior's birthday supplies the theme for the September 10 broadcast of the American Meat Institute's Sunday evening radio comedy, "The Life of Riley," starring William Bendix. Still at the beach on their vacation, the Rileys decide to give Junior a real sailboat for his birthday. Riley, along with Waldo Binny, their neighbor who is spending his vacation with them, search without success for a boat they can afford to buy, but all are too expensive until they find a "boat-builder" who offers to supply one for a small sum. Riley orders it built—not knowing that he is buying a scale-model boat for mantelpiece display. There is an unexpected twist at the end that gets Riley out of the "doghouse" with his son.

ALLOTMENT CUT CONTINUED

Reductions of 50 per cent in the allotments of ration currency to institutional users for the purchase of meats, butter, margarine, cheese and evaporated milk will be continued in the two-month September-October allotment period, the Office of Price Administration announced this week. An institutional user may apply to OPA for an upward adjustment of his meat-fats allotment if the user's principal use in his base period was of items that still require the surrender of red points, the pricing agency announced.

OPA said that even though an institutional user may have made an application for an upward adjustment in his red point allotment for the May-June or July-August allotment period, he must file a new application if he requires an upward adjustment in the September-October allotment period.

PLAN ENGINEERING SHOW

The sixteenth national exposition of Power and Mechanical Engineering will be held in Madison Square Garden, New York City, November 27 to December 2, it is announced.

Trade Point Values Are the Same in New Table

Trade point values for all meat industry products listed in Official Trade Table 19, effective September 3, are the same as those shown in Table 17-18 and published in *THE NATIONAL PROVISIONER* of August 12, page 16.

The total supply of all meats to be made available for civilian use during the four-week September ration period—including both meats purchased with points and those point free—is 1,136,400,000 lbs. on a retail trim basis, contrasted with 1,386,000,000 lbs. in the five-week August ration period. On an average weekly basis the September total supply equals 284,100,000 lbs. weekly, or slightly more than the 277,200,000 lbs. average weekly supply in the August period.

The supply of meats—both those purchased with points and those point free—is made up of the following:

	September Average weekly, lbs. (Retail Trim Basis)	August Average weekly, lbs. (Retail Trim Basis)
Beef	114,400,000	118,000,000
Pork	35,200,000	27,100,000
Lamb and mutton ..	16,100,000	16,900,000
Pork	118,400,000	115,200,000
TOTAL	284,100,000	277,200,000

The supply of only those meats for which red points must be paid is as follows:

	September Average weekly, lbs. (Retail Trim Basis)	August Average weekly, lbs. (Retail Trim Basis)
AA, A and B beef steaks and roasts..	33,800,000	37,000,000
AA, A and B lamb chops and roasts..	7,700,000	9,100,000
Pork hams and loins.	39,500,000	44,500,000
TOTAL	81,000,000	90,600,000

In other words, the over-all meat supply for civilians will be 2.1 per cent larger in September than in August on an average weekly basis, but the supply of meat of the better grades costing points will be 10.5 per cent smaller.

MERCHANTS JOIN PACKER'S STREET REPAIR CAMPAIGN

The crusade of Robert Hoffmann to have repairs made on the street fronting the North Side Packing Co., Pittsburgh, Pa., is rapidly branching out into a neighborhood affair. Hoffmann, sales manager of the packing concern, has induced 30 merchants on the street to write letters of protest to city authorities.

At Hoffmann's instance, the superintendent of street construction is said to have inspected the thoroughfare recently. Although conceding it to be in "bad shape," he declared that a special appropriation would be needed for repairs.

Hoffmann instigated the repair movement to protect the tires of his 12 trucks which are said to have suffered from repeated bouts with the broken pavement. Also cooperating with him in the campaign is a nearby packer, Oswald Hess & Co.

Persistent Maintenance Reduces the Hazard of Smokehouse Fires

MEAT PLANT fires reported by the *PROVISIONER* since the first of the year, many of them originating in smokehouses, have cost the industry more than \$1,200,000 in product and property losses. And this is only part of the over-all total for the meat industry. Perhaps if more attention had been devoted to maintenance of smokehouses and their related equipment, thousands of pounds of badly needed meat products and much valuable equipment could have been saved.

In one midwestern packer's plant, it is reported, the situation on smokehouse fires has grown to such a desperate state that one man is employed who does nothing else but watch out for fires. Proper attention directed to smokehouse maintenance and management should enable this packer to release the employee for more important work elsewhere in the plant.

A few simple and definite steps, followed religiously, will help considerably in keeping smokehouse fires at the lowest possible level, whether the house is of the conventional brick or of modern steel construction.

As packers and sausage manufacturers who come in contact with this problem well know, "good housekeeping" in the smokehouse plays a major role in reducing the fire hazard. The vicious circle of creosote deposits on walls and grates and sawdust carelessly scattered about, coupled with grease drippings

and sparks from the fire in the pit can put the whole unit ablaze in a hurry.

With higher smoking temperatures and more rapid turnover of product, packers should remember that these units need to be cleaned just that much more often, and extra precautions taken to avoid fires. However, in the opinion of informed operating men, if care is exercised and the smokehouse is cleaned out regularly once a week with caustic soda, tri-sodium phosphate or other appropriate solution to loosen the creosote deposits, and if the pit is thoroughly flushed out, the chances of product loss from fire will be quite slim.

When fighting smokehouse fires with steam, doors and dampers should be kept securely closed if the fire is to be smothered quickly to save the product, one sausage manufacturer advises. Automatic temperature controls which set off sprinkler heads once fire breaks out are a big help, but product may be damaged by the water used in extinguishing the blaze as well as by the fire itself. Consequently, the fire must be fought intelligently to bring it under control before too much damage is done.

It is a good practice to have the smokehouse foreman check the smokehouse fans and motors periodically to be sure that they are in proper working condition. Often faulty connections make sparks fly, setting off a blaze. Another suggestion is to have the cut-off switch of the draft fan located where it



CONSTANT VIGILANCE IS KEY TO PROBLEM

Precautionary measures against fires should be taken with all types of smokehouses, as pointed out in the accompanying article. One of the best safeguards is regular cleaning to free smokehouse walls of creosote accumulations.

is easily accessible in case fire breaks out. If the fan can be shut off quickly before fire takes hold, the sparks will not be caught in the forced draft, spreading the blaze.

Sausage items as a rule have little salvage value once fire strikes them. However, the damaged area on hams can often be trimmed off and the hams saved, depending on extent of damage.

Packers generally have less fire trouble in smokehouses constructed of or lined with metal panels instead of brick. With the smoke pots in a separate unit outside the smokehouse itself, modern air conditioned houses take much less time and effort to clean. However, here, too, fires may start from lack of due diligence in inspecting adjacent electrical equipment.

Unpleasant though the smokehouse cleaning job may be, it has to be done regularly. Workers, of course, should be given safety clothing which protects them adequately against burns or other injury by cleaning solutions. The efficient cleaning system devised by a southern meat plant was described in the August 12, 1944, issue of the Provisioner.

While there is no guarantee against the outbreak of fires in smokehouses, if drip pans, walls and grates are kept clean of heavy deposits of creosote, soot and grease, and careful inspection is made from time to time, the likelihood of fires can be cut to a minimum.

How One Meat Industry Plant Has Made Good Wartime Safety Record

THE safety record achieved by the Topeka plant of John Morrell & Co. under wartime conditions has been "outstanding," according to a report in a recent *Kansas Labor and Industrial Bulletin*. The accident frequency rate for the 12 months ended May 1, 1944 was 10.54, while the severity rate was .325.

While wartime expansion in output and turnover and increase in the working force have made the problem of working safely more difficult, the safety program developed in peacetime has given good results in the emergency.

The safety education of employees starts with their application for employment. Every applicant is given a thorough physical examination, including a Wassermann. This examination is made by the company doctor with two assisting plant nurses, and the record of each employee is filed and consulted by the personnel department at any time an employee is scheduled for a change in position. A number of applicants who are substandard physically have been accepted during the past year or two. These are carefully followed through in the assignment of duties.

All employees entering Morrell service

first view the safety film, "Working Safely at Morrell's." [See *THE NATIONAL PROVISIONER*, October 31, 1942.] The personnel department then presents to the employee the safety booklet, "To Be a Good Worker You Must Be a Safe Worker." The employee, after meeting his foreman, is given detailed "on the job" instruction, in which the safety key points of his job and his department are stressed.

A safety committee makes a monthly check of the entire plant, in addition to the inspections made by the safety engineer. Morrell likes to believe it has as many safety inspectors as it has employees. All workers know that it is part of their job to report unsafe working practices or conditions. This participation has created a feeling that they are an important part in the safety program; in fact, they are the program.

All injuries are investigated to avoid recurrence. The foreman in each case leads the investigation and makes any adjustment necessary. The friendly and helpful attitude and service of the company doctor and the two nurses encourage employees to report to the first aid department the slightest scratch or abrasion.

Workers with Perfect Record

The plant has considerably over 100 employees who have worked over ten years without a lost-time injury. These men represent many crafts: butchers, machinists, firemen and carpenters; also laborers, including trucking, loading, nailing and clean-up. Their departments have worked as high as 1,250,000 continuous employe hours without a lost-time injury and, during the months of January and February of this year, they again completed another 500,000 safe working hours.

Employees have chalked up many a good safety record, and recently the Topeka plant management began a series of newspaper advertisements featuring departments that have worked five years or more without a lost-time injury. Copies of the photographs are given to all employees who are included in these featured advertisements, and proofs of these ads are also sent to Morrell employees in the armed forces; thus, the Morrell man in uniform realizes the job the man at the Topeka plant is doing.

Notice boards in every department have safety bulletins as constant reminders, and proofs of these ads with the caption, "Safety First Helps America Win" are posted.

In cooperation with the President's request for a 40 per cent reduction of all lost-time injuries in the packing industry during the three months, July, August and September, the company is attempting to lower its frequency and severity rates 100 per cent.

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The finest and most flexible equipment available. Imprints ingredients list as required by regulations in clean, legible manner. Can be changed in a moment to correspond to formula changes by simple arrangement of individual ingredients word slugs. Electrically heated. Sturdily built. Guaranteed the finest equipment available. Order today!

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CHICAGO 18, ILL.

BE SURE TO SEE US AT THE A. M. I. CONVENTION!

OPA Makes Changes in RMPR 239 Ruling

IN issuing Amendment 14 to Revised Maximum Price Regulation 239 (lamb and mutton) this week the Office of Price Administration brought some provisions of that regulation into conformity with RMPR 169, as set up recently under Amendment 45 to the latter order.

Some of the principal changes in RMPR 239 include:

1.—"Hotel supply house" is redefined to include establishments physically attached to a packing or slaughtering plant, packer's branch house, wholesaler or other selling establishment, provided that no co-ownership or financial affiliation exists between the two businesses.

2.—A new method for calculating quarterly quotas for sales to purveyors of meals is established which permits the use of sales to meal purveyors during the corresponding quarter of 1942 as a quota basis. Apparently in error, OPA provided that this alternative method of quota consumption must be applied not later than September 1 and that reports for each three-month quota period from December 1, 1941 to November 30, 1942, must be filed with OPA by September 1.

3.—The seller will be permitted to mail the invoice for a sale of lamb or mutton when the order is delivered by freight, truck or other means of transportation to a buyer located more than 25 miles from the seller's distribution point, except in the case of a c.o.d. shipment. The invoice must be mailed within a stated time.

4.—Peddler truck sellers of lamb and mutton will be permitted to add 75c per cwt. on sales involving deliveries of lamb and mutton of more than 100 lbs., or a total delivery of more than 150 lbs. of meats and meat products, in any one day to any buyer's store door. \$1.25 per cwt. may be added for deliveries of lesser quantities.

5.—Each seller who transports meat from the slaughter point to a distribution point located in the same price zone (other than to a packing or slaughtering plant owned or controlled by the seller) may make a charge for this transportation, provided the meat is resold in carcass form or wholesale cuts. The seller must absorb the transportation charge if the meat is sold by a packer's branch, wholesaler or hotel supply house in any form other than carcasses or wholesale cuts.

6.—Sales of fabricated lamb and mutton carcasses meeting WSA specifications will be made under a permanent schedule of maximum prices.

7.—Definition of "purveyor of meals" is amended to exclude WSA and operators of ocean-going vessels. A slaughter, packer or packers branch house may sell directly to the WSA at a discount of 50c per cwt. The packer's discount on sales of licensed ship suppliers is in-

creased from 50c to 75c, and a ship supplier, other than a slaughterer, packer, or packer's branch house, that sells to another ship supplier, must discount 25c per cwt. below the base price.

FINANCIAL NOTES

Armour and Company has declared a dividend of \$1.50 on the company's prior preferred stock, payable October 1 to shareholders of record September 11.

Directors of Rath Packing Co. have declared a quarterly dividend of 25c on the company's stock, payable September 9 to shareholders of record August 31.

ARMY MEATS FROM N. Z.

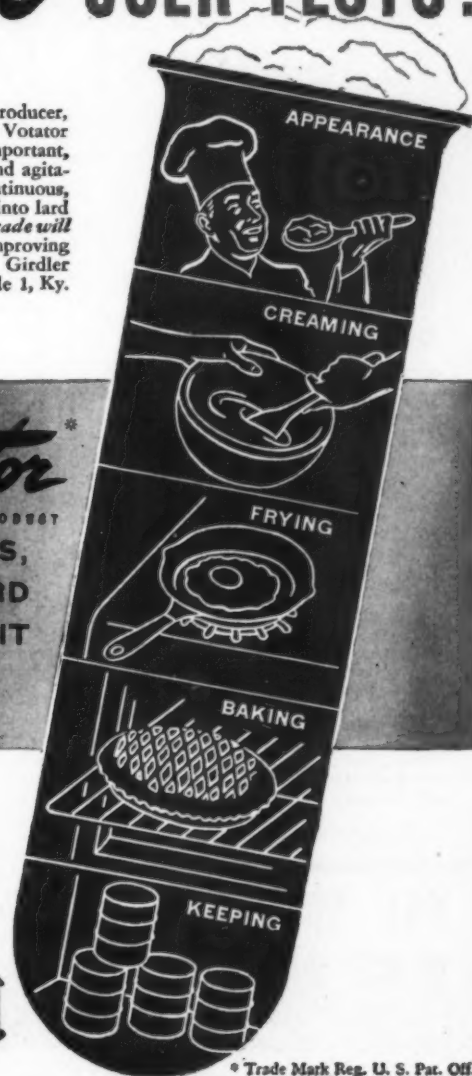
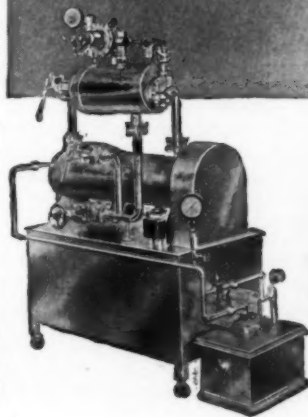
Leo T. Crowley, Foreign Economic Administrator, revealed that U. S. forces in the South and Southwest Pacific received 456,939,150 lbs. of foodstuffs valued at \$47,911,000 from the government of New Zealand without cost, as reverse lend-lease up to and including May 31, 1944.

The transfers included the following products:

Beef and veal, 63,380,000 lbs.; lamb and mutton, 31,910,000 lbs.; pork, 18,270,000 lbs.; bacon and ham 26,380,000 lbs.; meat, canned, 42,000,820 lbs., and other fresh and processed meats, 11,160,000 lbs.

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are everlasting plates guaranteed for five years against resharpener and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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B. & K. KNIVES

all with changeable blades.

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PHYSICAL REQUIREMENTS BY OCCUPATIONS

THIS IS A GENERAL GUIDE ONLY. PARTIAL AND SPECIAL DISABILITIES REQUIRE CONFERENCES BETWEEN PHYSICIAN AND PLACEMENT SUPERVISOR.

OCCUPATIONS	PHYSICAL DEMANDS																	WORKING CONDITIONS																
	Walking	Standing	Sitting	Climbing	Twisting	Bending	Kneeling	Lifting	Pushing	Pulling	Using 1 Hand	Using 2 Hands	Using 1 Foot	Using 2 Feet	Spring	Awkward	Reaching	Crouching	Twisting	Inside	Heat	Cold	Wet	Dry	Dust	Fumes	Noise	Light	Dark					
1 TURNING DEPT.																																		
JOB #1																																		
JOB #2																																		
JOB #3																																		
JOB #4																																		
JOB #5																																		
JOB #6																																		
JOB #7																																		
JOB #8																																		
JOB #9																																		
JOB #10																																		

CODING JOBS AND DISABILITIES AIDS IN PLACING THE HANDICAPPED WORKER

A CONCRETE plan to help manufacturers employ incapacitated veterans and other disabled persons productively and safely is discussed in a booklet distributed by the American Mutual Alliance, Chicago. The plan emphasizes five main steps: 1) Learn the medical facts; 2) analyze your jobs; 3) match the man and the job; 4) introduce man to job; 5) plan for follow-up.

To find out what a disabled person can do, important medical facts must first be learned and individual physical capacity matched against specific job requirements. Mutual recommends a code that may be used by both the examining physician and the placement supervisor to indicate the nature of the employee's disability and show conditions under which he should not work. The code numbers used are as follows:

Physical Restrictions: 1) Walking, 2) standing, 3) sitting, 4) climbing, 5) crawling, 6) stooping, 7) kneeling, 8) lifting, 9) pulling, 10) pushing, 11) using one foot, 12) using two feet, 13) using one hand, 14) using two hands, 15) using fingers, 16) seeing, 17) talking, 18) hearing. **Environmental Restrictions:** 25) outside, 26) inside, 27) hot, 28) cold, 29) humid, 30) wet, 31) dry, 32) dusty, 33) fumes, 34) noisy and 35) oily.

ANALYSIS OF PHYSICAL QUALIFICATIONS	
PHYSICIAN'S REPORT TO PLACEMENT SUPERVISOR	
CONFIDENTIAL	
NAME: _____	M.D. _____
AGE: _____	SEX: _____
DATE: _____	
PHYSICAL RESTRICTIONS: _____	CODE # _____
TYPE OF CASE: REMEDIAL <input type="checkbox"/> CONSTANT AND REQUIRE MEDICAL <input type="checkbox"/> MECHANICAL <input type="checkbox"/>	
NON-REMEDIAL, UNCHANGING, PERMANENT DISABILITY <input type="checkbox"/>	
PSYCHOLOGICAL FACTORS: _____	
REMEDIAL ADVICE GIVEN: _____	
COMMENTS—RECOMMENDATIONS: _____	

After the applicant's physical ability has been determined, the examining physician should transmit his findings to the employer for placement purposes on a form similar to that shown at left.

For example, a person who cannot work on a hot job or do lifting would be coded 8-27. Medical estimation and evaluation of impairments is essential to the placement supervisor, who must place the person on a job where he can be utilized to the greatest productive extent without detriment to himself or fellow workers. The reverse side of this chart has space for a "Progress Report," covering production, accidents, absences, and similar data.

The same classification code numbers used by the examining physician are also used by the employer in making out a form similar to the "Physical Requirements by Occupations" form illustrated at top of page. The making of job analyses on this form is easily accomplished for a meat plant or any other type of establishment by a person familiar with the duties involved. Accordingly, the preparation of job analyses should be handled by men who know the details of all jobs in the plant and their hazards.

For maximum production and safety, the man and the job must match. The supervisor's job of placing the incapacitated employee in work he can do becomes one of matching the doctor's report with the job analysis form. By reference to the job analysis form, the supervisor can eliminate from consideration all jobs the applicant cannot be expected to do.



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IS BEST
WHICH GOVERNS
LEAST

Thomas Jefferson



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on the kind of packages you will need to build brand identity and increased volume. The creative as well as production facilities of this organization are at your service. Inquiries are invited and involve no obligation.

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ATLANTA • PITTSBURGH • ST. LOUIS • MINNEAPOLIS • BOSTON • CLEVELAND • DALLAS • INDIANAPOLIS

Up and down the MEAT TRAIL

Personalities and Events of the Week

- **William W. Crawford**, 65, president of the Emmart Packing Co., Louisville, Ky., and vice president of the Bourbon Stock Yards, died August 24 at his home after an illness of three weeks. Crawford, a well-known attorney, saw service in the Spanish-American War. He is survived by his wife, two children and five grandchildren.
- **Judge Thomas Meany** in U. S. district court at Newark, N. J., this week ruled that **Peter Golas**, president of the Superb Packing Co., Chicago, was in sufficiently good health to serve his year-and-a-day sentence for violating OPA meat ceiling prices. He declared that Golas would receive "proper medical care" while imprisoned. The latter was also fined \$10,000 when sentenced last June.
- **Arnold van Hessen**, well-known in the natural casing industry, recently had the honor to be presented to **Crown Princess Juliana** of the Netherlands. Van Hessen, who maintains his own offices as an importer and exporter of natural casings at 80 Wall st., New York, has recently been able to devote considerable time to his volunteer post as director of the Office of the Nether-

Frank E. Wilhelm Dies; First Vice President of Cudahy

Frank E. Wilhelm, 60, first vice president of the Cudahy Packing Co., Chicago, succumbed to a heart attack on August 29 while enroute from his office to his summer home in Lake Bluff, Ill. Apparently in good health on the day of the attack, he had completed his customary working schedule before leaving for home.



F. E. WILHELM

A member of the Cudahy organization for 32 years, Wilhelm began his career with the company in September, 1911, as a clerk in the billing department at the So. Omaha office, later serving in the jobbing and cattle buying departments. Transferred to Chicago in 1912 as an assistant in the beef and pork cuts department, Wilhelm in 1916 was made manager of the canned meats, specialties and pork divisions, occupying that position until

1925, when sent to Los Angeles as manager of the plant there.

In 1928, Wilhelm was called back to Chicago and placed in charge of the company's specialties, dairy and poultry products, Old Dutch Cleanser and sales and advertising divisions. He became a director of the company in 1919, a vice president in 1923 and first vice president in 1927.

A graduate of Andover Academy and Yale University, Wilhelm was associated with his father's furniture business in Omaha before joining the Cudahy organization. In 1911 he married **Jean Cudahy**, daughter of the senior **Edward A. Cudahy**, co-founder of the company, and a sister of **Edward A. Cudahy**, now president of the organization.

Besides the widow, he is survived by his son, **Capt. David Wilhelm**, a fighter pilot serving on the European front; a daughter, **Mrs. C. Doggett Harvey**, of Chicago; his father, **Charles M. Wilhelm**, and a sister, **Mrs. Samuel Cooper**, both of Omaha. Funeral services were held at the family summer residence in Lake Bluff on September 1, with interment at Lake Forest, Ill.

lands Red Cross in New York. The Netherlands branch of the Red Cross is instrumental in sending medicines

and food packages to occupied Holland, and in giving information concerning Dutch prisoners in the Far East.

• **Gustavus F. Swift**, late vice chairman of the board of **Swift & Company**, who died last October 28, left an estate of \$1,461,387, it was estimated in an inheritance appraisal filed this week in county court at Chicago. The federal estate tax was estimated at \$230,000 and the Illinois inheritance tax at \$19,969.

• **William F. Price**, meat industry veteran whose love of travel has taken him throughout the U. S., reports that he hopes "to see the old crowd at Chicago the latter part of September when the convention brings them together." Price is returning to Buffalo, N. Y., after spending July and August enjoying lake breezes and golf at Chautauqua, N. Y.

• **Dan P. Mahoney**, 82, wholesale meat dealer, Spokane, Wash., died recently of injuries received in a hotel elevator accident.

• **Dr. Charles R. Stumbo**, assistant director of scientific research of **John Morrell & Co.**, has resigned to accept a position with the Michigan Department of Health. He will be in charge of laboratory work in connection with the preparation of blood plasma.

• **The Libby, McNeill & Libby** plants at Hartford, Wis., Sacramento and Sunnyvale, Calif., were recently presented the War Food Administration's achievement



VETERAN CHICAGO PACKER WITNESSES RECORD LAUNCHING

Among notables present at the Philadelphia Navy Yard recently to witness what was said to be the biggest mass launching of warships in naval history was **Oscar G. Mayer**, president, **Oscar Mayer & Co.**, Chicago. Two cruisers, including the **Chicago**, which was purchased with war bond subscriptions by Chicago residents, and an aircraft carrier were christened during the ceremonies. Shown above (l. to r.) are Mayor **Edward J. Kelly** of Chicago; **Miss Elinor M. Mayer**, daughter of the packer; **Mrs. Kelly**, and **Mr. Mayer**.

"A" award in recognition of outstanding performance in the processing.

• A. B. Greene, head of the standards department of Swift & Company's Fort Worth Tex., plant, has been promoted to superintendent of the company's unit at Dallas, Tex. Greene has been associated with the firm since 1916.

• George Sunderland, Harold DeFord and George Dunlap, jr., announced the formation on September 1, 1944, of a partnership, Sunderland, DeFord and Dunlap, Room 1142, 327 S. LaSalle st., Chicago to conduct the brokerage business heretofore operated by Sunderland & DeFord and George H. Dunlap, Jr., Co. Telephone number is Harrison 6321.

• O. B. Joseph, Walter Watson, K. J. Maxwell and J. D. Paul, Seattle, Wash., meat packers, have been appointed as members of the post-war planning panel of the Seattle chamber of commerce to represent the packing industry.

• Pork cuts and sausage products may be sold on mail-order with actual express or mailing expense added to applicable ceiling prices to consumers, it has recently been ruled by the OPA representative W. H. McCargar in Portland, Ore. The new move in Portland was taken to re-establish selling methods in the mail order field that some vendors used prior to price control.

• Peter J. Lueger, jr., former sausage department foreman and son of Peter J. Lueger, sr., packer of Beaver Falls, Pa., is now stationed at Camp Chaffee, Fort Smith, Ark., while another of Lueger's sons, Bernard J., is a first class seaman aboard a sub chaser in the Atlantic.

• The following former employes of John Morrell & Co., Ottumwa, Ia., have recently been reported missing in action: S/Sgt. Beryl J. Smith, 21, a radio-gunner on a Flying Fortress, has been missing in action over France since July 8. S/Sgt. William M. Houk has been missing in action in France since June 14. S/Sgt. Donald A. Lewis has been missing in action in New Guinea since May 8. He was a radio operator on a bomber and had received the Air Medal a few days earlier. Sgt. Joseph Webb failed to return from a raid over Frankfurt, Germany. He has been missing since March 23. Pfc. Everett W. Meharry and Pvt. Herbert Zafft have

★ ★ ★ Industry Gold Stars ★ ★ ★

BLEH, J. EDWARD.—Pfc. Edward J. Bleh, 21, on leave from the sausage department of the H. H. Meyer Packing Co., Cincinnati, Ohio, serving with the infantry in France, was killed in action July 26, the War Department has informed his family.

CHORNEY, MICHAEL.—Michael Chorney, formerly employed at the Brooklyn branch of John Morrell & Co., was killed in action in the Normandy sector in France. Chorney, who was a radio operator on a bomber, had received the Air Medal a few days before reported missing.

GOULD, WILLIAM.—Pvt. William Gould, an employee in the canning department of John Morrell & Co.'s Sioux Falls plant prior to entering the service, was killed in action, presumably in the battle of Salpan. He is survived by his parents and a sister.

HEGSTROM, T. EVERETT.—Pvt. Everett T. Hegstrom, 23, former employee at Swift & Company's So. St. Joseph, Mo., plant, a paratrooper, was killed in action during the invasion of France, the War Department has notified his mother. Pvt. Hegstrom, who was employed in the sweet pickle department at Swift before entering the armed forces, is survived by his mother, two brothers, both in the services, and a sister.

HENLE, H. HARVEY.—Harvey H. Henle, former employee in the sausage department at John Morrell & Co.'s Sioux Falls plant, a paratrooper, was killed in action in France on June 6. Henle, who was employed at the plant since 1936, is survived by his parents and his wife, Elda.

KING, W. KENNETH.—Pvt. Kenneth W. King, formerly employed in the sausage department of John Morrell & Co., Ottumwa, Ia., died from wounds received in action on June 19. King, who was with the glider infantry, participated in the invasion of France on D day. He is survived by his wife, Corinne, his parents and two sisters.

MALLEY, HARRY.—Pvt. Harry Malley, 25, formerly of the boning department of the

Agar Packing & Provision Corp., Chicago, was killed in action on Salpan Island. He is survived by his wife and one child.

MIKOLAJCZYK, CHESTER.—Pfc. Chester Mikolajczyk, 22, former employee of the canning department of the Agar Packing & Provision Corp., Chicago, who was wounded in action on the Anzio beachhead and later returned to active duty, has been killed in action in Italy, according to word received by his parents from the War Department. He is survived by his parents and two brothers, both of whom are in the services.

OBERNUEFEMANN, A. LEROY.—Pvt. Leroy A. Oberneufemann, 21, former employee of Swift & Company's National Stock Yards plant, was killed in action in Italy on July 7. He is survived by his mother, a brother, who is also in the service, and a half-sister.

PELOQUIN, ALPHONSE.—S/Sgt. Alphonse Pelouquin, beef cutting department employee at Swift & Company's Lake Charles plant, member of the crack U. S. Ninth Infantry Division, a veteran of the campaign of North Africa, Sicily and the European invasion, was killed in action in France July 14. He is survived by his mother and a brother.

SORICH, STEVE.—Pfc. Steve Sorich, 28, former assistant manager of S. Sorich & Sons, sausage manufacturers, Chicago, was killed in action in France on July 30, the war department has notified his parents. He had been associated with the firm since 1935. Surviving are his mother and father, six sisters and three brothers.

TAYLOR, F. GEORGE.—Sgt. George F. Taylor, 24, employed in the pork trimming department of Swift & Company's plant at So. St. Joseph, Mo., before entering the Army, a tail gunner on a Flying Fortress, was killed in action over Berlin March 21, according to word received from the War Department. Sgt. Taylor is survived by his parents, his wife, Dorothy; a son and daughter, and a brother and sister.

★ ★ ★ ★ ★ ★ ★ ★

also been reported missing in action, but no details have been received. They were serving in the European theater of operations.

• Swift & Company's family party will be held at the Will Rogers auditorium, Fort Worth, Tex., September 4, according to J. H. Hall, general manager of the Ft. Worth plant. John Holmes, Swift president, will be one of the principal speakers. Two performances will be given.

• During the costly battle for Cassino in Italy, Pfc. Earl S. Anderson, a former butcher at the Rath Packing Co., Waterloo, Ia., went through a harrowing experience. "In a German tank attack in Italy," he wrote friends at the plant,

"when I was with the 34th infantry division, one of our shells hit the ground near me. When it went off, it threw me out of my foxhole. I was knocked out for several minutes, but fortunately was only bruised and stiff afterward." After his experience he was sent to North Africa for medical treatment, and was returned to the U. S., ending 30 months of service overseas.

• John B. Fischer has sold his interest in the Purity Sausage Co., Mankato, Minn., to E. D. Dunlop and has retired to look after his other interests around Mankato. Fischer had operated the Purity company since its founding in 1928. The new owner, Dunlop, was formerly

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

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May we suggest
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Color *sells them*



Flavor *brings them back...*

Give your Pork Sausage added quality with **B.F.M. Seasoning**

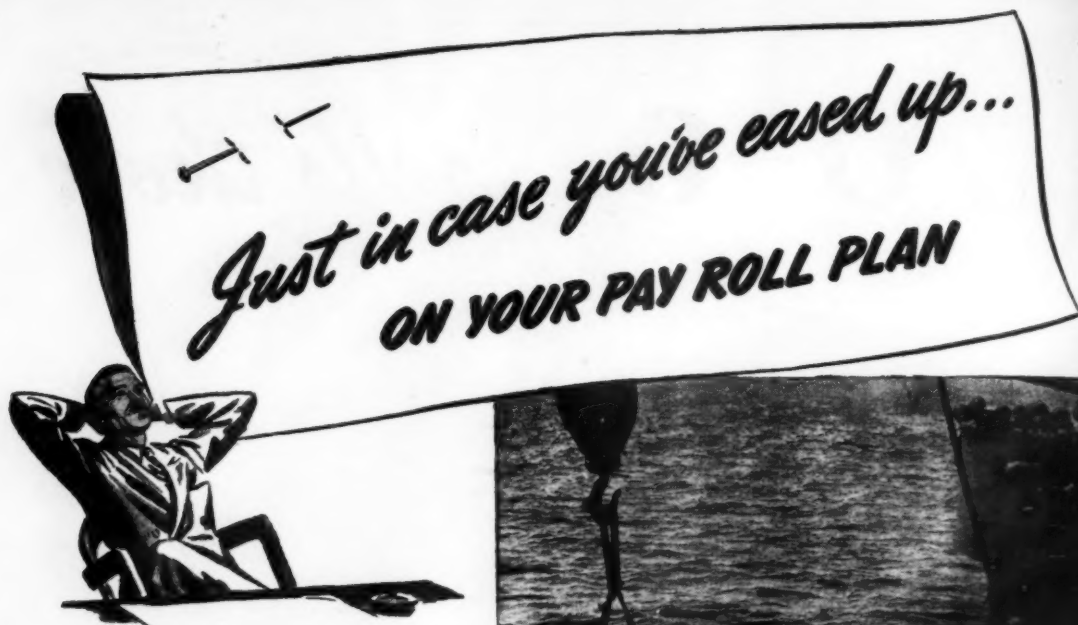
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Your sales are greatly influenced by "Flavor". B.F.M. SOLUBLE PORK SAUSAGE SEASONING is being used in hundreds of plants as standard equipment. Produced, for your convenience, in a variety of blends to meet local preferences—without sage—with slight sage—regular sage—and Southern Style (Hot and Sagey).

Helps hold desirable bright color, and at the same time ALWAYS UNIFORM in flavor . . . A trial will convince you.



YOU'LL NEVER KNOW HOW GOOD YOUR PORK SAUSAGE CAN TASTE UNTIL YOU'VE TRIED MAKING IT WITH **B. F. M. SOLUBLE PORK SAUSAGE SEASONING**



Pause one brief moment. Compare your lot—and that of the men and women in your employ—with the lot of the infantrymen who meet the enemy face to face, who do the hardest fighting, who suffer the most casualties.

Let the full impact of war's unending grimness swiftly convert any tendency toward complacency into revitalized urgency. Remember—the war is not yet won.

As top management and labor, you've been entrusted with two major responsibilities—steadily maintained production, and steadily maintained War Bond Sales *through your Pay Roll Savings Plan.*

Decide *now* to revitalize your plant's Pay Roll Plan. Have your Bond Committee recheck all employee lists for percentages of participation and individual deductions. Have Team Captains personally contact each old and new employee. Raise all percentage figures wherever possible.

Don't underestimate the importance of this task. This marginal group represents a *potential sales increase of 25% to 30% on all Pay Roll Plans!*

Your success will be twofold: A new high in War Bond Sales; and a new high in production. Because a worker with a systematic savings plan has his mind on his work—not on post-war financial worries. He's taking care of the future now. His own. And his Country's future. *Help him! REVITALIZE YOUR WAR BOND PAY ROLL SAVINGS PLAN.*



Official U. S. Coast Guard Photo: The elevator to a Coast Guard-operated transport hospital



Back the Attack!
SELL MORE THAN BEFORE!

The Treasury Department acknowledges with appreciation the publication of this message by

**THE
NATIONAL
PROVISIONER**

This is an official U. S. Treasury advertisement—prepared under the auspices of Treasury Department and War Advertising Council.

associated with Jacob E. Decker & Sons, Mason City, Ia., for whom he worked from the time he graduated from college in 1923 until this year. For the last ten years he was in charge of sales and production of sausage and canned meats at Deckers.

• R. L. Warren of Fabrica de Jamones y Embutidos, Havana, Cuba, and Mrs. Warren have been spending a few weeks in New York. Warren, formerly of Florida and Georgia, has been on a combination business, equipment purchasing and vacation trip and visited several meat plants to note operation of machinery that might have application in his company's plant in its program of expansion planned for the immediate future and post-war period. The firm produces sausage and various meat specialties of the Spanish type and is planning to add American type products to its line. Products bear the brand name of La Mognolia and enjoy favorable acceptance in Cuba, where the entire output is consumed.

• A fire at the Standard Meat Products Co., Chicago, late this week destroyed 20,000 lbs. of meat, overcame three firemen and routed 25 employees, it is reported.

• Dorothy Salisbury, head of Swift & Company's Jane Hathaway program, and for the past four years assistant to the librarian, has recently been appointed editor of the *Swift Merchandiser* to succeed Rose Teninga, who will devote her full time to advertising projects.

• Improvements are being made at the Geo. A. Hormel & Co. unit in South Seattle, Wash., it is reported.

• Miss Fern W. Gleiser, Iowa State College, authority in the field of food management, has been appointed as the first woman professor of full rank in the University of Chicago's School of Business.

• Ray Peters, sales manager of the Peters Sausage Co., Detroit, is launching a promotional campaign for his company's sausage products.

• Final plans have been laid for building an abattoir at Gastonia, N. C., it is announced. The project will get under way immediately if necessary priorities for materials can be obtained.

Know Your Fellow Packers . . .



FRANK A. HUNTER, JR.,
PRESIDENT,
HUNTER
PACKING CO.,
E. ST. LOUIS,
ILLINOIS

FRANK A. HUNTER, JR., 37, president of the Hunter Packing Co., East St. Louis, Ill., is one of the nation's best known younger meat plant executives. He has been head of the organization since taking over the reins as president following the death of his father last year.

Young Hunter received his education in St. Louis public schools and at the University of Illinois. Among the various jobs he has held at the plant through the years are those of sales manager, advertising manager and vice president. Processing, advertising and merchandising are phases of meat industry operations in which he professes particular interest.

Hunter has been associated with the St. Louis meat plant for 17 years. He has three children—a daughter, Carol, and two sons, Frank III and Robbie.

• Fire of undetermined origin recently destroyed 670 tons of hay on the Machlin Meat Co.'s property at Fresno, Calif.

• The H. C. Bohack Co. Inc., Brooklyn, has acquired the facilities of the Millsboro Poultry Co., Millsboro, Del., to serve as a purchasing, dressing and shipping center for Bohack's Brooklyn and Long Island stores.

"Whad'ya Know, Brother, About BULK?"

EVERY TECHNICAL man is supposed to know his own field thoroughly and have a general idea of related technical fields. But few food processors have time to develop more than a sketchy knowledge of these related subjects.



Take the bulkiness of salt—the specific gravity—which may vary rather widely. A survey of various salt products from different sections of the country has shown that even salt of the same grade can vary up to 25% in bulkiness over a period of months.



Diamond Crystal processing engineers have eliminated this variation to a considerable extent through rigid control of crystallizing conditions and the most modern screening methods. Thus the various grades of Diamond Crystal Salt will not vary more than 4% plus or minus—usually not over 2%.



If you, as a food processor, are applying salt by volume—through a hopper, for example, as in salting soda crackers, potato chips, and similar products—you can only achieve flavor control by using a salt that varies but slightly in bulkiness. Why not check the density of each shipment of salt you are using and see how much it varies in bulk?

NEED HELP? HERE IT IS!

If this is the solution to that variable-flavor problem, write our Director of Technical Service. He will be glad to help you find a cure. Diamond Crystal, Dept. I-4, St. Clair, Michigan.

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ALBERGER
PROCESS **SALT**

BEEF • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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For all products—requiring

PEPPER BLACK or WHITE

DO YOU NEED IT? DO NOT SUBSTITUTE!

USE THE EMERGENCY

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AMERICAN WORCESTERSHIRE SAUCE CO. INC.

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Use

"SIR WILLIAM"

A REAL WORCESTERSHIRE SAUCE Made from real rare spices
STOCKS-OAKLAND, CALIF.-ST. LOUIS, MO.-NORFOLK, VA.-NEW YORK, N.Y.

NO - SYNTHETICS / NO - ESSENTIAL OILS

SAMPLES AND PARTICULARS ON REQUEST



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How to analyze foods
How to interpret your findings



JUST PUBLISHED **FOOD ANALYSIS**
By A. G. Woodman

COVERS LATEST METHODS
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- Food Colors
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- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Solas
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in method of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that essence of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar method for foods affected by admission of dextrose or a sugar with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

The **NATIONAL PROVISIONER** 407 S. DEARBORN ST. CHICAGO, ILLINOIS

DRY MILK



Pure fresh liquid milk with nothing added and nothing removed except fat and water.

Improves absorption, flavor and slicing in sausage and loaves.

Authorized Receivers Set-aside powder—available to Gov. Agencies and to those with War Food contracts.

SIMMONS DAIRY PRODUCTS LTD.

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TOWSLEY TRUCKS

"for those who want the best"



TOWSLEY TRUCKS INC.

1765 ELMORE STREET

CINCINNATI 23, OHIO

PROCESSING *Methods*

All-Beef Mortadella

A midwestern sausage manufacturer wants an all-beef formula for mortadella. He writes:

EDITOR THE NATIONAL PROVISIONER:

Do you have an all-beef formula for manufacturing mortadella? We are interested in experimenting with such a product.

It is possible to make an all-beef mortadella using these ingredients:

75 lbs. good beef chucks
15 lbs. veal or young beef
10 lbs. cod or flank fat

Processing.—The beef and veal are ground and then chopped in the silent cutter with the following ingredients for seasoning and curing:

3 lbs. salt
3 oz. sodium nitrate
6 oz. ground white pepper
2 oz. whole white pepper
8 oz. sugar
1 oz. garlic
1 oz. ground anise seed

The chopped meat mixture is transferred to the mixer where the fat is added in $\frac{1}{2}$ -in. cubes. Pistachio nuts may also be added at this point if desired. Mix meat until it is stiff and tacky and then shelve in cooler until cured.

Fill stuffer carefully, being sure that meat is packed down, and stuff meat tightly into small or medium-sized beef bladders or corresponding artificial casings. If bladders are used they should be soaked in lukewarm water for about $\frac{1}{4}$ hours, changing water twice during this time.

Stuff bladders to full capacity and put two wooden skewers through neck end of bladder. Tie one end of string around neck of bladder underneath wooden skewer. Then wrap string around bladder lengthwise and crosswise. Tie other end of string around neck of bladder again, forming a loop to hang on smoke-stick. It is important that uniform bladders be used. If bladders run irregular in size, grade for size on stuffing bench after stuffing and hang on separate sticks and cages for further processing in the steam house or dry room.

Cook in Smokehouse.—Hold mortadella in cooler for 24 hours before cooking and then transfer it to steamhouse or smokehouse equipped with steam coils. This product is not smoked but is heated through in the house.

Start heating process with temperature of about 80 degs. F. in the house. Raise this temperature gradually over first 12 hours to 120 degs., and during next 12 hours to 155 to 160 degs. This degree of heat should be held for several hours, or until internal temperature of product reaches at least 140 degs. Time required for finishing will depend on size of casing.

Some processors give this product a

light smoke and handle it in a somewhat shorter time. The mortadella is smoked until fairly dry, and then cooked at 160 degs. for 6 hours, or it is smoked beginning with 130 degs. for 3 hours and then finished at 160 degs. for 3 more hours.

When the mortadella is taken out of the steam or smokehouse it is sometimes wrapped in cloth to prevent too rapid cooling.

If a regular dry mortadella is desired the product must be held in dry room for about 5 weeks. When placed in dry room sausage should be hung in sections, carefully spreading pieces so they do not touch. There should be good air circulation, but no draft. After the first 2 weeks the product will stand considerable ventilation. Export mortadella is wrapped in tin foil.

A more usual formula for this product calls for:

75 lbs. pork trimmings, 95 per cent lean
17 lbs. beef chucks
8 lbs. back fat

RAVIOLI, OR ITALIAN LOAF

A Pacific coast packer asks for the formula for a product known as ravioli loaf. He writes:

EDITOR THE NATIONAL PROVISIONER:

Will you please furnish us with the formula for ravioli loaf? The product is sometimes called Italian loaf.

The meat ingredients for Ravioli loaf, sometimes called Italian loaf, are as follows:

55 lbs. fresh veal
15 lbs. fresh hog livers
30 lbs. fat beef trimmings

Grind the meats through the $\frac{1}{4}$ -in. plate; a little of the veal is ground separately with 7 lbs. of pickled anchovies. Veal is placed in silent cutter and following seasoning and curing ingredients are added:

$\frac{1}{4}$ oz. nitrite of soda
8 oz. sugar
16 oz. paprika
7 oz. white pepper
 $\frac{1}{2}$ oz. garlic
2 oz. Italian cheese
2 oz. coriander
8 oz. nutmeg
2 qts. tomato puree

After mixture is about three-fourths chopped, add 4 lbs. of binder flour, moisture and ground pork. Pimentos or cubed back fat may be added after chopping if desired. Stuff the mixture in loaf pans or in artificial casings (using loaf retainers) and hold in cooler overnight to cure. Cook the loaves on the following morning.

This loaf has distinctive flavor and appearance. It may be dipped in gelatin or covered with some type of glaze if desired.

Are your questions answered here?



Super. Sam SAYS—

JUST a word about removing seeds from bellies. Most trimmers are inclined to be a little liberal with the knife since they want to take off all the seed with the first cut. This may save them a little work but it certainly costs the company a lot of money. The strapping should be done with a number of narrow cuts, not over $\frac{1}{4}$ in. thick, and no more of the belly should be trimmed off than is necessary to clear the seeds.

"If, as I pointed out recently, the bellies are placed on the table with skin side up when trimming the flank end and removing seeds, the trimmer does not go too far after seeds or remove part of the belly in trimming the flank.

"Edges of the bellies may be flattened out with a wooden pounder to save $\frac{1}{4}$ to $\frac{1}{2}$ lb.

"While it is nice to show a lean streak on the belly side of fancy bellies, this can be overdone. The shoulder end of the fancy grade should be trimmed to clear the pocket or depression on the skin side. The flank end should be trimmed to clear the boot jack and the flank cut $\frac{3}{4}$ to 1 in. longer than the back to allow for shrink in smoke, but leaving a square appearance on the skin side. The shoulder end is left on green commercial bellies which are square cut and seedless.

"Fancy bellies should not exceed 1 $\frac{1}{4}$ in. thick on the 8-lb. and down and not over 2 in. thick on the 8-lb. and up, and should have a minimum thickness of not less than $\frac{3}{8}$ in. at the thinnest point. Bellies should be carefully weighed and after trimming the green range should be 6 $\frac{1}{2}$ to 9 $\frac{1}{2}$ lbs. on the $\frac{1}{4}$ and 9 $\frac{1}{4}$ to 10 $\frac{1}{2}$ lbs. on the $\frac{1}{2}$ averages. Where the spread in prices will warrant, bellies of the next higher grade or even heavier can be cut down by back strapping to fit a lighter average. Cutting a heavy brisket will help to reduce the weight.

"Fat backs, especially the flank end of backs for export, should not be trimmed too much. Incidentally, fat on the backs is usually much more valuable than it is on the loin if it must eventually be trimmed from the loin and the trimmings rendered.

"Next week I'm going to close up my discussion on pork cutting with a few comments on trimming and some of the 'indicators' which show when cutting is being done wrong."

Recent Orders by War Agencies

USED DRUMS.—Establishment of dollars-and-cents ceilings covering charges for reconditioning of used steel drums of 29 to 58-gallon capacity and prices at which both emptiers and resellers can sell used and reconditioned containers of 7 gallons and upward capacity were announced this week by the OPA. At the same time OPA established a special pricing method to cover the conversion of used tight head drums to open head drums for lard, shortening, etc. It is hoped that the encouragement of reconditioning and conversion will make available large numbers of containers.

WFO 86-87.—War Food Orders 86 and 87 which have limited the soap and fatty acid inventories of industrial users since October, 1943, have been terminated by the War Food Administration, effective August 25.

WFO 29.—The War Food Administration has amended WFO 29 continuing through December 31 the suspension of restrictions on delivery of crude cottonseed, peanut, soybean and corn oils to refiners for refining purposes. Authorizations for delivery of the four crude oils to all users except refiners must be obtained from the Office of

Distribution and there are no changes in provisions of WFO 29 which require authorization for use of the four oils, and for delivery and receipt of refined grades. Allocations will be made in September for October, November and December use and deliveries.

OPA Will Set Up Special Boards to Hear Protests

Special boards of review are being created in the Office of Price Administration to consider protests to maximum price regulations and orders and make recommendations to Price Administrator Chester Bowles concerning the protests. Provision for the boards is made in Amendment 9 to Revised Procedural Regulation 1.

The boards will be appointed in individual cases from officers and employees of OPA and the protestant will be informed of those chosen. Consideration by the board will take place after the protestant has submitted his full case and all material in support of the regulation has been received. The protestant may make oral argument, requesting a hearing in Washington or other more convenient location. The protestant is required to request consideration of his protest. The board is authorized only to submit recommendations to the administrator. In granting or denying the protest, the administrator must include

information on the board's recommendations and the basis of his own action.

While it is believed that the procedures set up do little more than formalize an opportunity which already existed to protest and make representations to OPA, the establishment of official boards to hear such protests gives assurance that they will receive at least minimum consideration.

LATE NEWS—FLASHES

BEEF SET-ASIDE RAISED.—Beginning September 3, all Class 1 slaughterers and those Class 2 slaughterers subject to the beef set-aside order, must reserve 60 per cent of the conversion weight of each week's production of beef graded U. S. Choice and U. S. Good, and 60 per cent of the conversion weight of each week's production of beef graded U. S. Commercial, obtained from steers and heifers whose carcasses meet Army specifications for carcass beef or frozen boneless beef. Slaughterers are also required to set aside in the form of carcass or frozen boneless beef meeting Army specifications 60 per cent of each week's production of beef graded U. S. Utility, produced from acceptable steers and heifers.

NEW COLD STORAGE ORDER.—The War Food Administration late this week issued WFO 111 superseding WFO 70 and WFO 90 and continuing almost all provisions of those orders. However, beginning September 2 it would limit the amounts of fruits, vegetables and frozen fish which could be held in storage and would restrict small-lot storage of commodities and freezer storage of poultry in certain types of containers. The intent of the order is to make more refrigerated storage space available for meats and poultry for the armed forces.

CHIP STEAKS.—An amendment to RMPR 169 will be issued soon which will permit manufacturers of chip steaks to apply for price ceilings and resume production of this item.

UP SAUSAGE MEAT CONTENT

An increase in the meat content of pork sausage and pork sausage meat from 37½ per cent to 50 per cent became effective in England recently by order of the Minister of Food. The meat content of beef sausage was not increased, remaining at 37½ per cent. Inclusion of 7½ per cent low fat soya was continued in both pork and beef sausage.

Canned Vienna sausage and canned pork and soya links were added to the schedule of imported canned meats for which maximum prices are prescribed, although none of these products is being sold to civilians at present. The Minister of Food announced that the existing supply position permits the allocation of additional supplies of meat for processors to maintain present sausage output.

JUMBO PORK SAUSAGE

Packaged in . . .

ZIPPP
HEAVY DUTY
CASING
(VEGETABLE PARCHMENT)

Your bulk pork sausage meat reaches the customer in better condition when packaged in ZIPPP Heavy Duty Casings. The vegetable parchment casing protects the sausage, yet "breathes" . . . allows gas to escape and thereby keeps the meat fresh longer. Penetration of moisture or fat will not weaken this casing which is amply strong for 3 or 5 pound packages. If desired, the package can be attractively printed with your trade-mark identification in one or more colors. The cost is surprisingly low. Write today for complete information.



IDENTIFICATION, INC.
4474 N. Broadway • Chicago (40) Ill.

NEW EQUIPMENT *and Supplies*

INSULATING MATERIALS

Four new insulating materials have been added to the already comprehensive line of the Eagle-Pitcher Sales Co., Cincinnati, Ohio, it is announced. They are:

Eagle Swetchek, an insulation said to minimize condensation on cold water lines, water coolers and softeners, storage tanks, filters and condensers. It is described as a prepared plastic coating, black in color, exceptionally resistant to abrasion.

Eagle Drycote, a companion product, also said effectively to combat condensation. White in color and packaged in dry form, it can be applied by trowel or hand to any clean surface after being mixed with water. It is virtually fireproof, according to the manufacturer.

Eagle Hadesite, a fireproofing insulating cement for high temperature work. Mixed with water, Hadesite is troweled to a smooth, hard finish of salmon color. It is used primarily for fireproofing structural steel, lining high temperature ducts and firedoors. It is said to be resistant to temperatures up to 1,900 degs. F.

Eagle "43" finishing cement, for finishing interior insulation work where an extremely hard, smooth surface is desired. It can be painted, and withstands temperatures as high as 800 degs. F.

FLUORESCENT STARTER

An attachment for fluorescent lamps which, it is claimed, eliminates the need for starting switches, is now being marketed by the France Mfg. Co., Cleveland, Ohio. This device, under the trade name Insta-Start, is said to turn on lamps instantly, even in low temperatures, such as those encountered in meat plant cooler rooms.

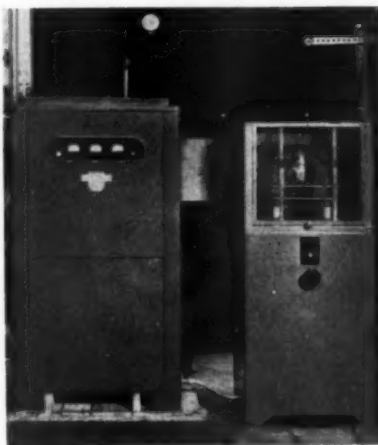
Insta-Start is described as a transformer in which ballast and starting functions are combined. A momentary high voltage is used to strike the arc through the residual mercury vapor and the argon in the tube. The unit is without moving parts and has no internal heating element, according to the manufacturer. It is said that the device will start with line voltages as low as 80, and operate lamps at their rated voltage.

The general effect of these units, the manufacturer states, is to smooth out or eliminate the sensitivities and fluctuations characteristic of fluorescent electrical and illuminating performance. It is claimed that fluorescent tubes can be expected to exceed the manufacturers' guarantee when used with the Insta-Start unit. Further, a very high per-

centage of tubes which are now being discarded as burned out are still usable and can be restored to service when conventional ballasts are replaced by the France unit, it is said.

MEAT STERILIZATION

Improved meat sterilization through dielectric heating is foreseen by the Induction Heating Corp., New York City, one of the largest producers of electronic heat treating equipment for the metal industries. The 3½ kw. generator shown here is said to be a versatile, reliable, fully guaranteed piece



of equipment, embodying principles adaptable for meat sterilization. The manufacturer states that unlike most generators, this equipment can be separated from the electrodes so that greater efficiency can be attained.

NEW LOW CAPACITY PUMPS

A new line of "special vane" type pumps, with capacities of ¾, 1½ and 3½ gpm., have passed exhaustive tests with flying colors, it is announced by the Blackmer Pump Co., Grand Rapids, Mich. These pumps are now on the market and will soon be followed by larger sizes with 5, 10 and 20 gpm. capacities, according to the manufacturer.

The pumps are said to be self-adjusting for wear, which means longer life and sustained energy. Because of the action of the special vanes, there is no loss of capacity due to wear until the vanes become worn to the critical point, when capacity drops abruptly. A simple replacement job then restores the pump to normal capacity, it is claimed.

New Trade Literature

Flow Meter (NL 120).—The Propello meter, which totalizes flow in main lines 2 in. or larger, is described in a compact brochure issued by Builders-Providence, Inc. The meter is said to be of Venturi design to create a more uniform velocity distribution where the flow meets the propeller. Flow disturbance and loss of head are reduced to a minimum by streamlining the propeller bracket, hub and nose, it is claimed. The meter, which has a six digit counter, is described as self-contained, installed as easily as a corresponding length of pipe. — Builders-Providence, Inc.

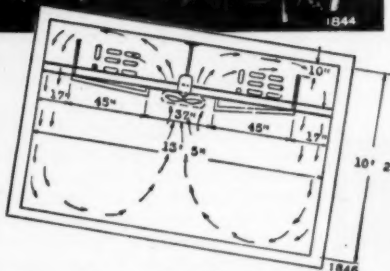
Industrial Controls (NL 122).—The wide range of electric and pneumatic controls manufactured by the Minneapolis-Honeywell Regulator Co. are fully covered in this 56-page catalog. Schematic drawings explain the operating principles of the various switches, together with approved hookups. The booklet is very complete, containing full specifications and other pertinent information. — Minneapolis-Honeywell Regulator Co.

Centrifugal Pumps (NL 123).—The wide range of pumping needs which Rex self-priming centrifugal pumps are designed to fill are set forth in this 20-page catalog. Full data are given on these pumps, which vary in size from 1½ in. to 8 in., with capacities from 3,000 to 125,000 gph. Because of their compactness, efficient operation and positive self-priming, the pumps are said by the manufacturer to fill a wide variety of needs. — Chain Belt Co.

Hand Trucks (NL 124).—A wide variety of hand trucks with numerous packinghouse uses are fully described and illustrated in a newly issued catalog. Dollies and warehouse trucks, the latter with either wooden or steel end trucks, are also shown, as are rack and box trucks. The booklet asserts that trucks can be made to order in any size, and equipped with roller bearings and rubber tires if desired. — Menasha Wood Split Pulley Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (9-2-44).

Nos.
Name
City
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Cross section view of a refrigerator with RECO Ceiling Circulator installed showing the movement of the air upwards, along the ceiling, down the walls and up the center of the room with gentle motion and ever expanding volume.

You CAN INCREASE YOUR COOLER CAPACITY AT SMALL COST

If you need more refrigerated storage capacity you can no doubt re-arrange your present space and store a lot more goods—if you provide adequate air circulation by means of

RECO REFRIGERATOR FANS

This miracle fan forces the super cold air from around the coils and circulates it uniformly, lowering the room temperature and enabling more goods to be stored in the same space without spoilage. The RECO constantly forces the air between and around all stored products even though tightly packed, preventing mold growth or dehydration.

The RECO dries up walls and ceilings, keeps coils free from ice, eliminates odors and "ice box" flavors. It prevents dehydration and pays for itself in a short time by lowering operating costs and increasing storage capacity.

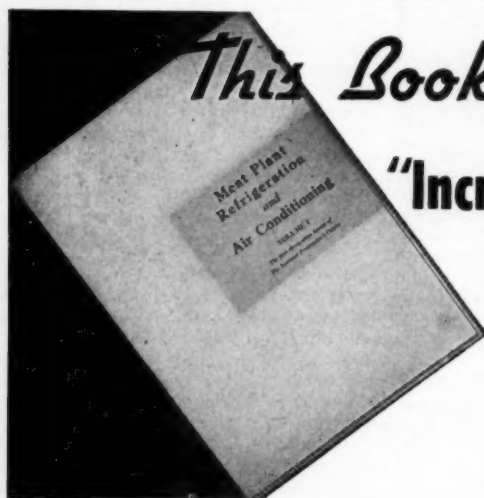
RECO Refrigerator Fans are obtainable without priority on WPB-541 for industrial and institutional uses.

REYNOLDS
ELECTRIC COMPANY

Mfrs. RECO Fly Chaser Fans, Food Mixers, Meat Choppers, Vegetable Peelers, Etc.

2689 West Congress Street Chicago 12, Illinois

Write for data sheet, air flow charts, prices, etc.



This Booklet

"Increased Efficiency-Reduced Cost"

Says: Canada Packers Limited of St. Boniface, Manitoba

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . ."

Since the above statement was made, "Meat Plant Refrigeration and Air Conditioning" has been expanded to three volumes and covers 97 lessons of the National Provisioner's School of Refrigeration. These lessons have been revised by the author, an expert in packinghouse refrigerating problems, and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

All three volumes of "Meat Plant Refrigeration and Air Conditioning" can now be obtained for only \$4.00. Purchased singly, each volume sells for \$1.50.

A National Provisioner Publication

THE NATIONAL PROVISIONER, INC.
407 So. Dearborn Street
Chicago 5, Illinois

Please send me Volumes ☐ I ☐ II ☐ III of "Meat Plant Refrigeration and Air Conditioning" at \$1.50 per copy. (\$4.00 for all three.) I enclose \$.....

Name

Address

Firm

City..... State.....

PROVISIONS AND LARD *Weekly Review*

Canada to Limit Meat

Storage in Warehouses

MONTREAL.—The Agriculture Department announced that effective October 1 an order of the Meat Board will control the amount of inspected and uninspected beef and pork which may be stored in cold storage warehouses.

The order is designed to insure that sufficient freezer and cold storage space is available for beef and pork required for export to Britain, and provides that the maximum storage allotment for each packing establishment operating under the Meat and Canned Foods Act shall be 600 lbs. of beef for each 100 head of cattle slaughtered in 1943 and 40 lbs. of pork for every 100 head of hogs which were slaughtered in the same year.

No persons other than an establishment will be allowed to store inspected beef or pork in a public cold storage warehouse or elsewhere than in their own private storage or on their own premises without a permit from the Meat Board. Operators of public cold storage warehouses will not be permitted to accept inspected beef or pork for storage without the board's authority. The order does not apply to persons storing beef and pork in cold storage lockers for their own household use.

Quantities of uninspected beef or pork

which any public cold storage warehouse may have in storage on the first day of any month shall not exceed the quantity in storage on the first of the corresponding month of 1943. The same restriction applies to persons regarding uninspected meats in any public cold storage warehouses.

AUGUST BEEF OUTPUT SETS ALL-TIME RECORD

The largest production of beef and veal in federally inspected meat packing plants for any month on record occurred in the month just closed, according to a review of the livestock and meat situation made this week by the American Meat Institute.

August beef production—600,000,000 lbs.—was 28 per cent greater than in July, and 21 per cent larger than in August last year. This record beef production reflected, in part, heavy marketings of grass-fed cattle that produce lean, non-rationed beef.

August pork production was 12 per cent less than in July, and 19 per cent less than August of last year. Pork production will continue to be relatively small in September, but will probably pick up in October, due to the new crop of hogs.

BEGIN USING MINE COOLER

The first shipments of food to be stored in the Atchison, Kans., mine—converted into a huge cold storage warehouse—were scheduled to move in on August 31, according to the War Food Administration. From 10 to 12 cars were on the track and, barring unfavorable weather conditions, were to start moving into storage early that afternoon.

The new storehouse is located about two miles from Atchison. The mine has been converted into a cold-storage unit by WFA in order to ease the strain on cooler storage space, and to make room for foods that will be marketed this fall and during other seasons of peak agricultural production. It will provide storage space for lard and a wide variety of agricultural products, particularly commodities from the Midwest and Far West.

BIGGEST RATION TO WORKERS

Food rations are highest for manual workers in Russia and fall step by step for those in other categories. Russia divides consumers into four categories for purposes of rationing, with manual laborers at the top, followed by office workers, adult dependents and children under 13, in that order.

HOG CUT-OUT RESULTS DEEP IN RED AS MARKETINGS DECLINE

(Chicago costs and prices, first four days of week.)

Cut-out results on test weight hogs at Chicago this week showed almost no change from a week earlier since live hog costs and product values were frozen at ceiling levels. However, a further reduction in slaughter volume brought a slight increase in handling and overhead costs.

Packers should remember that this test is worked out for illustrative purposes only. Each firm should figure its own test, using actual costs, credits, expenses, yields and net realizable selling prices.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
			Value						Value						Value		
Pct. live wt.	Pct. live yield	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Pct. live yield	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Pct. live yield	Price per lb.	per cwt. alive	per cwt. yield	
Regular hams	13.9	20.0	21.4	\$ 2.97	\$ 4.38	13.7	19.4	21.0	\$ 2.88	\$ 4.08		12.9	18.1	20.0	2.97	4.16	
Skinned hams
Picnics	5.6	8.1	20.0	1.12	1.02	5.4	7.7	20.0	1.08	1.54		5.3	7.4	20.0	1.06	1.48	
Boston butts	4.2	6.0	24.8	1.04	1.49	4.1	5.8	24.8	1.02	1.44		4.1	5.7	23.8	1.00	1.36	
Lard (blade in)	10.1	14.5	23.3	2.55	3.59	9.8	13.8	21.8	2.14	3.01		9.7	13.4	20.8	2.02	2.79	
Bellies, S. P.	11.0	15.8	17.2	1.89	2.72	9.5	13.4	16.5	1.57	2.21		9.9	13.5	15.2	1.59	.84	
Bellies, D. S.	2.1	3.0	14.0	.29	.42		8.5	12.0	14.0	1.19	1.08	
Fat backs	3.2	4.5	10.4	.33	.47		4.5	6.4	11.0	.50	.70	
Plates and jowls	2.8	4.2	10.3	.28	.42	3.0	4.2	10.3	.31	.43		3.4	4.8	10.3	.35	.50	
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
P. & S. lard rend. wt.	12.5	18.1	12.8	1.00	2.36	11.0	15.8	12.8	1.41	2.05		10.1	14.5	12.8	1.29	1.86	
Spareribs	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.21	.31		1.6	2.2	12.0	.19	.26	
Regular trimmings	3.1	4.6	17.7	.55	.81	2.9	4.2	17.7	.51	.74		2.8	4.1	17.7	.49	.73	
Feet, tails, neckbones	2.0	2.912	.18	2.0	2.811	.16		2.0	2.811	.16	
Offal and miscellaneous48	.7048	.68	48	.68	
Credit for subsidy	1.50	1.88	1.50	1.84		1.50	1.83	
TOTAL YIELD AND VALUE	60.0	100.0	...	\$14.23	\$20.62	70.5	100.0	...	\$13.91	\$19.73		71.0	100.0	...	\$13.79	\$19.41	
			Per cwt. alive						Per cwt. alive						Per cwt. alive		
Cost of hogs	\$14.75			\$14.75			\$14.00		
Condemnation loss08	per cwt. yield	08	per cwt. yield	08	per cwt. yield	
Handling and overhead69		69		54		
TOTAL COST PER CWT.	\$15.52	\$22.49		\$15.43	\$21.89		\$14.62	\$20.59	
TOTAL VALUE	14.23	20.62		13.91	19.73		13.79	19.41	
-Cutting margin	1.29	1.87		1.52	2.16	83	1.18	
+Cutting margin	
-Margin last week	1.27	1.84		1.50	2.13	81	1.15	
+Margin last week	

IT'S SO!...by "Mac the Meat Man"



**1 OUNCE MAPLEINE
BRINGS OUT MEAT AND
SPICE FLAVOR IN
100 LBS. LIVER LOAF -**

**BOTH DRY AND BRINE-
CURE HAMS SELL
BETTER IF MAPLEINE
IS ADDED TO THE
CURE - FINE TOO
FOR PUMPED HAMS!**



MANY packers have found Mapleine a real aid in meeting today's problems. It brings out full meat and spice flavors. Mapleine works equally well in aqueous solution, in sugar or salt solids. It is not changed by time, temperature or meat packing processes. Use Mapleine in your formulas or send for 14 free profit-making formulas. Plus free try-out bottle. Write Crescent Mfg. Co., 664 Dearborn St., Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat



SOLVAY nitrite of soda

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK, N. Y.

MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
August 31, 1944
per lb.

Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	20
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, com. & gd., all wts.	17%
Hindquarters, choice	23
Forequarters, choice	18%
Cow hdq., com.	16%
Cow foreq., com.	16%

†Beef Cuts

Steer, hfr., sh. loin, ch.	32%
Steer, hfr., sh. loin, gd.	30%
Steer, hfr., sh. loin, com.	25%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., rd., ch.	22%
Steer, hfr., rd., gd.	21%
Steer, hfr., rd., util.	19%
Steer, hfr., loin, ch.	29%
Steer, hfr., loin, good.	28%
Steer, hfr., loin, com.	23%
Cow, loin, com.	23%
Cow, loin, utility.	20%
Cow round, com.	19%
Cow round, utility.	16%
Steer, hfr., rib, ch.	24%
Steer, hfr., rib, gd.	23%
Steer, hfr., rib, com.	21%
Steer, hfr., rib, util.	18%
Cow rib, com.	21%
Cow rib, utility.	18%
Steer, hfr., sir., gd.	26%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank.	18%
Cow, sirloin, util.	18%
Steer, hfr., flank steak.	23%
Cow, flank steak.	23%
Steer, hfr., reg. chk., ch.	20%
Steer, hfr., reg. chk., gd.	19%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., util.	15%
Cow, reg. chk., com.	17%
Cow, reg. chk., util.	15%
Steer, hfr., c. e. chk., ch.	18%
Steer, hfr., c. e. chk., gd.	18%
Steer, hfr., c. e. chk., com.	16%
Steer, hfr., c. e. chk., util.	15%
Cow, c. e. chk., com.	16%
Cow, c. e. chk., util.	15%
Cow, hfr., fore Shank.	12%
Cow fore Shank.	12%
Steer, hfr., br., ch.	14%
Steer, hfr., br., gd.	14%
Steer, hfr., br., com.	14%
Steer, hfr., br., util.	14%
Cow, br., com.	14%
Cow, br., util.	14%
Steer, hfr., back, ch.	21%
Steer, hfr., back, gd.	20%
Cow back, com.	18%
Cow back, utility.	16%
Steer, hfr., arm chk., ch.	19%
Steer, hfr., arm chk., good.	18%
Cow arm chk., com.	17%
Cow arm chk., util.	15%
Steer, hfr., sh. pl., com. & util.	14%
Cow sh. pl., com.	13%
Cow sh. pl., util.	13%

Choice lamb	200
Good lambs	190
Medium lambs	180
Choice hind saddle	200
Good hind saddle	190
Choice fores	200
Good fores	190
†Lamb tongues, Type A	14%

**Lamb

Choice sheep	170
Choice saddles	160
Good saddles	150
Choice fores	160
Good fores	150
Mutton legs, choice	160
Mutton loins, choice	160

**Mutton

Choice sheep	170
Choice saddles	160
Good saddles	150
Choice fores	160
Good fores	150
Mutton legs, choice	160
Mutton loins, choice	160

*Quot. on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. p. lms., und. 12 lbs. av.	20%
Picnics	18%
Tenderloins, 10-lb. cartons	21%
Tenderloins, loose	20%
Skinned shdlrs., bone in	21%
Spareribs, under 3 lbs.	21%
Boston butts, 4/8 lbs.	21%
Boneless butts, c. t.	20%
Neck bones	18%
Pork feet	18%
Kidneys	18%
Livers, unblemished	18%
Brains	18%
Bars	18%
Snouts, lean cut	18%
Snouts, lean in.	18%
Heads	18%
Chitterlings	18%
†Tidbits, hind feet	18%

*Prices carlot and loose basis. †Quoted below ceiling.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	20%
Fancy skinned hams, 14/16 lbs., parchment paper	20%
Fry bacon, 6/8 lbs. wrap	18%
Stand. bacon, 6/8 lbs. wrap	18%
No. 1 beef sets, smoked	18%
Insides, 0 Grade	18%
Outsides, 0 Grade	18%
Knuckles, 0 Grade	18%

Quot. on pork items include 50c per cwt. for Zone 5, minus 2c per cwt. for sales in lots under 1,000 lbs.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	21%
Reg. tripe, 200-lb. bbl.	21%
Honey tripe, 200-lb. bbl.	21%

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	21%
80-100 pieces	21%
100-125 pieces	21%
Cl. pl. pork, 25-35 pcs.	21%
Brisket pork	21%
Plate beef, 200 lb. bbls.	21%
Ex. plate beef, 200 lb. bbls.	21%

*Quot. on pork items are for lots under 5,000 lb. lots and include 5c permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose hams	
Reg. pk. trim. (50% fat)	21%
Sp. lean pk. trim. 55%	21%
lean pk. trim. 90%	21%
Pork cheek meat	21%
Pork livers, unblemished	21%
Boneless bull meat	21%
Boneless chucks	21%
Shank meat	21%
Beef trimmings	21%
Dressed canners	21%
Dressed cutter cows	21%
Dressed bologna bulls	21%
Pork tongues	21%

*Quoted below ceiling.

*Quot. on beef items include permitted additions for Zone 5, plus 25c per cwt. for loc. del.

Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

*Beef Products

Brains	14%
Hearts, cap off	14%
Tongues, fr. or froz.	22%
Tongues, can., fr. or froz.	16%
Sweetbreads	23%
Ox-tails, under 1/2 lb.	8%
Tripe, scalded	14%
Tripe, cooked	16%
Livers, unblemished	23%
Kidneys	11%

*Quoted below ceiling.

*Veal Products

Brains	8%
Cl. lf. livers, Type A	40%
Sweetbreads, Type A	30%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.025. For packing in shipping containers, add per cwt.: 5 lb. b. cartons (sweetbreads, brains & cutlets only) \$2.00.

CES

DRY SAUSAGE

Coronet, ch. in hog bungs.....	58
Coronet, ch. in hog bungs.....	31
Coronet, ch. in hog bungs.....	41
Coronet, ch. in hog bungs.....	41
Coronet, ch. in hog bungs.....	54
C. salami, ch.	32
Salami, N. C.	63
Salami, N. C.	50 1/2
Salami, N. C.	28
Salami, N. C.	45
Salami, N. C.	36 1/2

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Port sausage, hog cas.	29 1/2
Port sausage, hog cas.	26 1/2
Port sausage, hog cas.	28 1/2
Port sausage, hog cas.	25 1/2
Port sausage, hog cas.	23 1/2
Port sausage, hog cas.	21 1/2
Port sausage, hog cas.	22 1/2
Port sausage, hog cas.	24 1/2
Port sausage, hog cas.	25 1/2
Port sausage, hog cas.	26 1/2
Port sausage, hog cas.	27 1/2
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Port sausage, hog cas.	31 1/2
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Port sausage, hog cas.	93 1/2
Port sausage, hog cas.	94 1/2
Port sausage, hog cas.	95 1/2
Port sausage, hog cas.	96 1/2
Port sausage, hog cas.	97 1/2
Port sausage, hog cas.	98 1/2
Port sausage, hog cas.	99 1/2
Port sausage, hog cas.	100 1/2

(Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packing costs.)

CURING MATERIALS

White of soda (Chgo. w'hae).....	Cwt.
White of soda (Chgo. w'hae).....	\$ 8.75
White of soda, ton, f.o.b. N. Y.:	
Dbl. refined gran.	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Purest gran. nitrate of soda.....	4.00
Purest powdered nitrate of soda.....	unquoted
White, in min. car of 50,000 lbs.	
White, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
White, kiln dried.....	12.70
Black, bulk, 40 ton cars.....	8.80
White, 96 basis, f.o.b.	
Standard gran., f.o.b. refiners (2%)	3.74
Peters' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	5.45
White, 2%	5.10
Deerwax, in car lots, per cwt. (cotton)	4.80
White, in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)	Whole	Ground
Allspice, prime	26 1/2	30 1/2
Black pepper	37 1/2	31 1/2
White pepper	41	41
Coriander, Amoyana	40	46
Zanibar	23	28
Ginger, Jam., unbl.	32 1/2	36 1/2
Mac, Fcy. Banda.....	1.08	1.22
Red Indies	95	1.10
Black, W. I. Blend.....	85	85
Mustard, sour, fcy.	34	34
No. 1	55	63
Mustard, fcy. Banda.....	50	61
Black, W. I. Blend.....	55	63
Pepper, Cayenne	25	25
Red No. 1	34	34
Black Malabar.....	11	15
Black Lampong.....	8 1/2	10
Pepper, wh. Sing.....	15 1/2	19
Mustard	16	19 1/2
Peters'	15	15

*Nominal quotations.

STOCKINETTE BAGS PROTECT BEST

BEEF - VEAL - PORK

VICTORY

BEEF SHROUDS

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack.....	16 @ 20
Domestic rounds, over 1 3/4 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 1/2 in.	46
Export rounds, medium, 1 1/2 to 1 3/4 in.	30
Export rounds, narrow, 1 1/2 in. under.....	30
No. 1 weasands.....	5 @ 6
No. 2 weasands.....	4
No. 1 bungs.....	16 @ 18
No. 2 bungs.....	10 @ 12
Middle sewing, 1 1/2 @ 2 in.	55 @ 65
Middle, select, wide, 2 @ 2 1/2 in.	95
Middle, select, extra, 2 1/2 in.	1.25
Middle, select, extra, 2 1/2 in.	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	8 @ 9
10-12 in. wide, flat.....	6 1/2 @ 7 1/2
8-10 in. wide, flat.....	2 1/2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2

Hog casings:	
Extra narrow, 29 mm. & dn.	2.25 @ 2.35
Narrow mediums, 29 @ 32 mm.	2.25 @ 2.35
Medium, 32 @ 35 mm.	1.80 @ 1.90
English, medium, 35 @ 38 mm.	1.65 @ 1.80
Wide, 38 @ 43 mm.	1.55 @ 1.65
Extra wide, 43 mm.	1.45 @ 1.60
Export bungs.....	22
Large prime bungs.....	17 @ 20
Medium prime bungs.....	12
Small prime bungs.....	8
Middle, per set.....	20 @ 21

SEEDS AND HERBS

	Whole	Ground
Caraway seed	58	96
Cumin seed	23	28
Mustard sd., fcy. Yel.	25	28
American	14	18
Marjoram, Chilean.....	42	48
Oregano	14	18

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	17 1/2
Milk churned pastry.....	17 1/2
Vegetable type	unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.93
Raw soap stock:	
Cents per lb. div'd. in tank cars:	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East	3 1/2
Corn foots, basis 50% T.F.A. Midwest	3 1/2
East	3 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2
Manufacturer to jobber prices, f.o.b.	



CINCINNATI COTTON PRODUCTS CO.
CINCINNATI, OHIO

We Are Doing Our BEST for UNCLE SAM

We'll Do the Same for YOU

Our business is building pumps. Our ONLY policy is to build fine pumps. When you install pumps "by Aurora," you know that lasting efficiency and dependability are at work on your important liquids handling jobs.

Aurora Deep Well Turbines for all conditions—4" to 24"

Type AD Hor. Split Case, Two Stage Centrifugal

Type OD Hor. Split-Case Double Suction Single Stage Centrifugal

Type GMC Close-Coupled Centrifugal

Type GCU Side Suction Single Stage Centrifugal

APCO TURBINE-TYPE PUMPS—the simplest of all pumps. Ideal for small capacity, high head duties. Silent, compact and lasting.

APCO Horizontal Condensation Return Unit

APCO Single Stage Turbine-Type

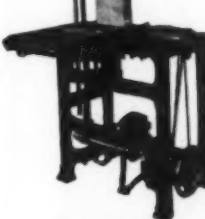
Write for CONDENSED CATALOG OR SEND OUR CATALOG IN SWEETS

DISTRIBUTORS IN PRINCIPAL CITIES

AURORA
PUMP COMPANY

82 Loucks Street, AURORA, ILLINOIS

"SECOND WIND" FOR PACKAGING!



PETERS JUNIOR CARTON FORMING AND LINING MACHINE
Sets up 30-40 cartons per minute.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE
Closes 30-40 cartons per minute.

Because of their original quality, you probably have had very little trouble with PETERS Lard and Shortening packaging equipment during the present critical period. However, maximum efficiency and dependability is possible only when they are given proper attention. A few minor repairs on machinery may easily mean the "second wind" to your overtaxed production schedule. Now is also an excellent time to plan post war production requirements . . . to order new PETERS Machinery accordingly!* May we help you?

*Post war orders will be filled in the same sequence as received. Repair parts will be shipped as soon as possible.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago 40, Ill.

ALWAYS A WINNER!!



SAYER'S
SAUSAGE CASINGS

SAYER & CO. INC. 195 WILSON AVENUE
BROOKLYN 21, N. Y.

GET HIGHEST PRICES ALLOWED

WITH NEVERFAIL 3-DAY HAM CURE

Today your customers demand the best. NEVERFAIL 3-Day Ham Cure enables you to turn out a supremely good product . . . a ham that readily commands the highest price you are permitted to ask. Only NEVERFAIL 3-Day Ham Cure gives you that fragrant, aromatic, pre-seasoned goodness. Write us!



H. J. MAYER & SONS CO.

6819 27 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS
Canadian Plant, Windsor, Ontario



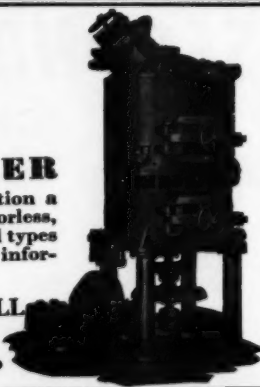
LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

The FRENCH OIL MILL MACHINERY CO.

Piqua

Ohio



MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, hfr., choice	22
Steer, hfr., good	21
Steer, hfr., com.	19
Steer, hfr., util.	17
Cow, commercial	19

The above quot. do not include charges for kosh's but do include 50c per cwt. for loc. del.

KOSHER BEEF CUTS

Steer, hfr., tri., ch.	21 1/4
Steer, hfr., tri., gd.	20 1/4
Steer, hfr., tri., com.	19 1/4
Steer, hfr., tri., util.	17 1/4
Steer, hfr., reg. ch., ch.	24
Steer, hfr., reg. ch., gd.	22 1/4
Steer, hfr., reg. ch., com.	21 1/4
Steer, hfr., reg. ch., util.	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshing plus 50c per cwt. for loc. del.

Steer hfr., rib, ch.	25 1/4
Steer hfr., rib, gd.	24 1/4
Steer hfr., rib, com.	23 1/4
Steer hfr., rib, util.	20
Steer hfr., loin, ch.	31
Steer hfr., loin, gd.	29 1/4
Steer hfr., loin, com.	24 1/4
Steer hfr., loin, util.	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for loc. del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Western

Pork loins, fr., 12 lbs. dn.	23 1/4
Shoulders, reg.	20 1/4
Butts, reg., 4/8 lbs.	24 1/4
Hams, reg., under 14 lbs.	22
Hams, skinned fresh, under 14 lbs.	22
Picnics, fr., bone in	19 1/4
Pork trim., ex. lean	30 1/4
Pork trim., reg.	17 1/4
Spareribs, med.	18 1/4

City

Pork loins, fr., 10/12 lbs.	23 1/4
Shoulders, reg.	21 1/4
Butts, boneless, O. T.	31
Hams, reg., und. 14 lbs.	22 1/4
Hams, sknd., und. 14 lbs.	24 1/4
Picnics, bone in	19 1/4
Pork trim., ex. lean	31 1/4
Pork trim., reg.	19 1/4
Spareribs, med.	19
Boston butts, 4/8 lbs.	27 1/4

*COOKED HAMS

Chd. hams, skin on, fattd.	8/dn.
Chd. hams, skinless, fattd.	8/dn.
Edible suet	46 1/4

*SMOKED MEATS

Reg. hams, under 14 lbs.	25
Reg. hams, 14/18 lbs.	25
Reg. hams, over 18 lbs.	25
Skd. hams, under 14 lbs.	25
Skd. hams, 14/18 lbs.	25
Skd. hams, over 18 lbs.	25
Picnics, bone in	25
Bacon, west., 8/12 lbs.	25
Bacon, city, 8/12 lbs.	25
Beef tongue, light	21
Beef tongue, heavy	21

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, M. fat	30
Aug. 30, under 80 lbs.	30
81 to 99 lbs.	30
100 to 119 lbs.	30
120 to 139 lbs.	30
140 to 159 lbs.	30
160 to 179 lbs.	30
180 to 199 lbs.	30
200 to 219 lbs.	30

*DRESSED VEAL

Hide off

Choice, 50¢/275 lbs.	22 1/2
Good, 50¢/275 lbs.	22 1/2
Commer., 50¢/275 lbs.	22 1/2
Utility, 50¢/275 lbs.	22 1/2

*Quot. are for zone 9 and include 50c for loc. del. An additional 1¢ per cwt. permitted if wrapped in stick-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice	27 1/4
Lamb, good	26 1/4
Lamb, com.	25 1/4
Mutton, gd. & ch.	24 1/4
Mutton, util. & cul.	22 1/4

Quot. are for zone 9, plus 1¢ for loc. del.

FANCY MEATS

Tongues, Type A	35
Sweetbreads, beef, Type A	34
Sweetbreads, veal, Type A	34
Beef kidneys	32
Lamb fries, per lb.	25
Livers, beef, Type A	34
Oxtails, under 1/2 lb.	24

Prices c. l. and loose basis for zone 9. For lots und. 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Indible suet	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended August 26, 1944, were reported as follows:

	Week Aug. 26	Previous week	Base week '43
Cured meats, pounds	32,797,000	27,569,000	42,729,000
Fresh meats, pounds	54,055,000	58,496,000	32,897,000
Lard, pounds	10,852,000	12,577,000	4,178,000

Packinghouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES



For Details and Prices:

Write

PROMPT DELIVERY

GENERAL PURPOSE TRUCKS

Sturdy • Large Capacity • Easy Running

Ideal for handling heavy loads. Body is No. 12-gauge Steel, reinforced at corners with double pressed rim. The body is of all-welded construction, hot dip galvanized after fabrication.

No. 55 Truck steel wheels, plain bearings\$53.00 ea.
With wooden wheels and plain bearings\$62.25 ea.

E. G. JAMES COMPANY

316 S. LA SALLE ST.
CHICAGO 14, ILL.

Phone HARRISON 9088



CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

MARKET TRADING LOOSE, BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, AUGUST 31, 1944

Fig. Figures represent O.P.A.
Ceilings

REGULAR HAMS

Fresh or Frozen	S.P.
6-10	21 1/2
10-12	21 1/2
12-14	21 1/2
14-16	20 1/2

BOILING HAMS

Fresh or Frozen	S.P.
6-10	20 1/2
10-12	19 1/2
12-14	19 1/2
14-16	19 1/2

SKINNED HAMS

Fresh or Frozen	S.P.
6-10	23 1/2
10-12	23 1/2
12-14	22 1/2
14-16	22 1/2
16-18	21 1/2
18-20	21 1/2
20-22	21 1/2
22-24	21 1/2
24-26	21 1/2
26-28	21 1/2
28-30	21 1/2
30-32	21 1/2

PICNICS

Fresh or Frozen	S.P.
6-8	19 1/2
8-10	19 1/2
10-12	19 1/2
12-14	19 1/2
14-16	19 1/2
16-18	19 1/2
18-20	19 1/2
20-22	19 1/2
22-24	19 1/2
24-26	19 1/2
26-28	19 1/2
28-30	19 1/2
30-32	19 1/2

FUTURE PRICES

MONDAY, AUG. 28 THROUGH
FRIDAY, SEPT. 1, 1944

LARD	No bids or offerings
Sept.	No bids or offerings
Oct.	No bids or offerings
Nov.	No bids or offerings
Dec.	No bids or offerings
Jan.	No bids or offerings
Feb.	No bids or offerings
Mar.	No bids or offerings
Apr.	No bids or offerings
May	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

P.S. Lard	P.S. Lard	Raw
Tierces	Leaf	
Aug. 28	13.90	12.75
Aug. 29	13.80	12.75
Aug. 30	13.80	12.75
Aug. 31	13.80	12.75
Sept. 1	13.80	12.75

Packers' Wholesale Prices

Redhead tierces, f.o.b.	
Chicago C. L.	13.80
Kettle head, tierces, f.o.b.	
Chicago C. L.	14.30
Leaf kettle head, tierces, f.o.b.	
Chicago C. L.	14.30
Neutral tierces, f.o.b.	
Chicago C. L.	14.80
Shortening, tierces, c.a.f.	16.50

EASTERN FERTILIZER MARKET

New York, August 30, 1944
Cracklings declined 5c per unit to \$1.20 f.o.b. New York and a number of sales were made at this figure. Wet rendered tankage is offered at the ceiling with very little interest. Blood continues to sell at the ceiling price of \$5.53 f.o.b. New York with a good demand noted. The fertilizer market is quiet.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
6-8	17 1/2
8-10	16 1/2
10-12	16 1/2
12-14	15 1/2
14-16	15 1/2
16-18	14 1/2

D. S. BELLIES

Clear	Rib
16-20	14 1/2
20-25	14 1/2
25-30	14 1/2
30-35	14 1/2
35-40	13 1/2 @ 14 1/2
40-50	13 1/2 @ 14 1/2

GREEN AMERICAN BELLIES

16-20	13 1/2
20-25	13 1/2
25 and up	13 1/2

FAT BACKS

Green or Frozen	Cured
6-8	9 1/2 @ 10 1/2
8-10	10 @ 10 1/2
10-12	10 1/2
12-14	10 1/2
14-16	10 1/2
16-18	11 1/2
18-20	11 1/2
20-25	11 1/2

OTHER D. S. MEATS

Fresh or Frozen	Cured
Reg. plates	10 1/2
Clear plate, 9 @ 9 1/2	9 1/2 @ 10
Jowl butts	11 1/2 @ 10
Sq. jowls	11
	12

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
Sept. shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
In 200-lb. bags	32.40
In 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$45.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	.64

Dry Rendered Tankage

45/60% protein, unground	\$1.20
--------------------------	--------

MEAT RATIONING FOR RIO

Meat rationing will start September 16 for the 2,000,000 inhabitants of Rio de Janeiro and the Brazilian federal district. Families of two probably will be allowed a half-pound of meat daily, it is reported. The meat shortage has become extremely acute of late.



Eat Hearty, Soldier.. There's Plenty More

Plenty more—indeed yes! Plenty more of the world's finest meats for the world's best-fed fighters. And we want to keep it that way too. So, let's "make with" the war bonds and stamps as we have never done before. As for *The Adler Company* they're still turning out millions of yards of the world's best stockinette to make sure that those "world's best meats" are fully protected all the way to far distant lands. Let us know your needs.

fred c. bahns
THE ADLER CO.

222 WEST ADAMS STREET
CHICAGO, ILL.

Selling Agent for

CINCINNATI, OHIO

THE DOUBLE ANVIL

Makes a DIAMOND HOG BETTER

Doubles Cutting
Power at Center
where heaviest
work falls



Choke Proof—
Big Capacity—
Reduction 30% to 40%
Finer and More Uniform

The "DOUBLE ANVIL"—an important DIAMOND feature—plus disc knives set at an angle for fast shearing cut—gives DIAMOND Hogs unequalled speed, capacity, and uniform fineness of reduction. Very easy running, often saving up to 50% on power. 6 Sizes, capacities from 2 to 30 tons per hour. Direct connected or belt driven. Ask for Bulletin 85.

Distributor: THE GLOBE COMPANY, 4000 Princeton Ave., Chicago 9, Ill.

DIAMOND IRON WORKS, INC.

ESTABLISHED 1880

AND THE MAHR MANUFACTURING CO. DIVISION

1804 N. SECOND ST.

MINNEAPOLIS 11, MINNESOTA



Never mind "who done it"—pitch in and help get it down!

THIS IS YOUR UNCLE SAM talking—but I'm going to talk to you like a **DUTCH** uncle, to keep all of us from going broke.

Ever since the Axis hauled off and hit us when we weren't looking, prices have been nudging upwards. Not rising awfully fast, but **RISING**.

Most folks, having an average share of common sense, know rising prices are **BAD** for them and **BAD** for the country. So there's been a lot of finger pointing and hollering for the **OTHER FELLOW** to do something—**QUICK**.

The government's been yelled at, too. "**DOGGONNIT**," folks have said, "**WHY** doesn't the government keep prices down?"

Well, the government's done a lot. That's what price ceilings and wage controls are for—to keep prices down. Rationing helps, too.

But let me tell you this—we're *never* going to keep prices down just by leaning on the government and yelling for

the **OTHER FELLOW** to mend his ways.

We've **ALL** got to help—**EVERY LAST ONE OF US**.

Sit down for a minute and think things over. Why are most people making more money today? It's because of the **SAME** cussed war that's killing and maiming some of the finest young folks this country ever produced.

So if anyone uses his extra money to buy things he's in no particular need of . . . if he bids against his neighbor for stuff that's hard to get and pushes prices up . . . well, sir, he's a **WAR PROFITEER**. That's an ugly name—but there's just no other name for it.

Now, if I know Americans, we're not going to do that kind of thing, once we've got our **FACTS** straight.

All right, then. Here are the seven rules we've got to follow as **GOSPEL** from now until this war is over. Not some of them—**ALL** of them. Not some of us—**ALL OF US**, farmers, businessmen, laborers, white-collar workers!

Buy only what you need. A patch on your pants is a badge of honor these days.

Keep your OWN prices DOWN. Don't ask higher prices—for your own labor, your own services, or goods you sell. Resist all pressure to force **YOUR** prices up!

Never pay a penny more than the ceiling price for **ANYTHING**. Don't buy rationed goods without giving up the right amount of coupons.

Pay your taxes willingly, no matter how stiff they get. This war's got to be paid for and *taxes are the cheapest way to do it*.

Pay off your old debts. Don't make any new ones.

Start a savings account and make regular deposits. Buy and keep up life insurance.

Buy War Bonds and hold on to them. Buy them with dimes and dollars it **HURTS** like blazes to do without.

Start making these sacrifices now—keep them up for the duration—and this country of ours will be sitting pretty after the war . . . and so will you.

Uncle Sam

KEEP PRICES DOWN!

Use it up • Wear it out
Make it do • Or do without

This advertisement, prepared by the War Advertising Council, is contributed by this magazine in co-operation with the Magazine Publishers of America.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—The steadily declining hog slaughter has put the bulk of the greases in a very tight position. Production is said to be the lightest in many months and many producers are sold ahead on product. Some trade members are of the opinion that new controls may be placed on greases, similar to those used prior to the heavy production of earlier this year. Restriction of inventories, it is said, may be the first control reinstated. Meanwhile, there is little change in output of tallows, even though slaughter at inspected centers is running far ahead of the same time of last year. Cattle weights are considerably lighter, with most offerings on the thin side and yielding much less in the way of tallow. There is less booking ahead on tallows than on greases, it is reported, because renderers are concerned over securing sufficient raw supplies to cover all commitments.

A fair volume of business was reported on the various grades of tallows and greases during the week. Fancy tallow sold at 8½c, choice at 8¼c, and special at 8¼c. Sales of greases included choice white at 8½c, A-white, 8¼c, and B-white, 8¼c. All prices are f.o.b. shipping point.

NEATSFOOT OIL.—The neatsfoot oil market was again quiet and unchanged. Demand is said to be broad, but offerings of product are very light.

STEARINE.—Market steady and quotations at ceiling levels. Prime oleo stearine is quoted at 10.61c and yellow at 8¼c.

OLEO OIL.—Extra oleo oil continues to be quoted at 13.04c and prime oleo at 12.75c. Trading quiet.

GREASE OIL.—Market unchanged. No. 1 grease oil is 14c; prime burning, 15¼c, and acidless tallow oil, 13¼c.

VEGETABLE OILS

The vegetable oils markets appeared to be slightly upset this week with some oils continuing on the firm side and others tending to be slightly easier. The futures market on cottonseed oil was firm as the week opened, but some weakness was apparent later with a light volume of business reported. Meanwhile, soybean oil was firm with a good volume of business reported by the close of the week. Government announcements relating to the various oils were minor and had little effect on the trade. Peace rumors, which influenced other markets, were responsible for some of the unevenness in the oils.

SOYBEAN OIL.—The spot soybean oil market showed quite a bit of activity this week with most business reported east of the Mississippi river. Sales were for shipment starting in October and running well into next year with prices set at ceilings at time of shipment. Even though buying was fairly liberal, some felt that the buying side was a little more cautious than in the past.

OLIVE OIL.—Interest is centered on the asking prices by Spanish producers on the allotted 3,000 tons of olive oil from that country which was offered this week. Spot market on domestic olive oil is firm and there is very little product available.

PEANUT OIL.—There is practically no trading in this market. Quotations are held at ceiling levels and the market has a firm undertone.

COTTONSEED OIL.—Only a fair amount of business was reported in cottonseed oil this week. The new crop oil appears to be moving rather slowly. The futures market in the East showed some action with quotations on the firm side early, but weakness was apparent as the week closed. A few sales were reported on the more distant deliveries.

BY-PRODUCTS MARKETS

Blood

	Unit
Unground, loose	Ammonia
	\$5.53*

Digester Feed Tankage Materials

Unground, per unit ammonia.....	\$5.53*
Liquid stick, tank cars.....	\$1.75@2.00

Packhouse Feeds

	Carlots, per ton
65% digester tankage, bulk.....	\$76.38
60% digester tankage, bulk.....	71.04
55% digester tankage, bulk.....	65.06
50% digester tankage, bulk.....	60.28
45% digester tankage, bulk.....	54.88
50% meat and bone meal scraps, bulk.....	70.00
†Bloodmeal	89.45*
Special steam bone-meal.....	80.00@85.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$5.00@36.00
Steam, ground, 2 & 26.....	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$3.95@4.00*
Bone tankage, unground, per ton.....	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 75% protein.....	\$1.25*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00*
Hide trimmings (limed).....	.50*
Sinews and pissies (green, salted).....	1.00*

	Per ton
Cattle jaws, skulls and knuckles.....	\$45.00*
Pig skin scraps and trim, per lb.....	7¼@7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00@80.00
light.....	70.00
Flat shins, heavy.....	65.00@70.00
light.....	65.00
Blades, buttocks, shoulders & thighs.....	62.50@65.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted.....	40.00
Junk bones	\$36.00

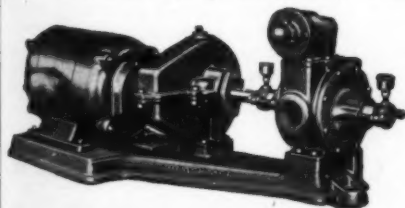
‡Delivered Chicago.

Animal Hair

Winter coll dried, per ton.....	\$ 80.00
Summer coll dried, per ton.....	\$5.00@37.50
Pig waste, lb.....	nominal
Winter processed, gray, lb.....	8
Cattle switches	4 @ 4½

BLACKMER ROTARY PUMPS

are handling LARD, TALLOW, OILS and many other products IN PACKING PLANTS FROM COAST TO COAST



POWER PUMPS
1 to 750 GPM
Pressures to 300 psi.

These pumps are self-adjusting for wear, due to "Bucket-Design" (swinging vane) principle.

Put this ECONOMY TO WORK IN YOUR PLANT NOW.

HAND PUMPS **EZY-KLEEN STRAINERS**
1½ to 25 GPM Capacities to 750 GPM
Pressures to 125 psi. Sizes to 6 inches.

Write for Bulletin No. 304—Facts about Rotary Pumps

BLACKMER PUMP COMPANY, 1908 Century Avenue, Grand Rapids 9, Michigan



HIDES AND SKINS

Bulk of big packer hides as well as independents fairly well sold up on Aug. 28 permits—Shortage expected in completing small packer allotments.

Chicago

PACKER HIDES.—With the release of the new permits, which were in the hands of tanners on August 28, a large volume of trade developed, with practically all independent packers and small packers throughout the country liquidating their holdings of hides. The big packers appeared to have entered the market late Monday and followed through on Tuesday, completing negotiations by Wednesday. Some permits still remain unfilled, which possibly may be carried over into next week, and at that time it is expected packers will have some revised figures on this week's slaughter, which were estimated very conservatively when the original figures were submitted to WPB. As a consequence, they may find some hides in excess of permits in selections on which trading will be resumed next week.

There is no doubt but that all big packer permits will be completely filled and tanners who want heavy native and heavy branded steers will have to substitute with lighter hides to fill their permits, as heavy steer hides are scarce and in broad demand, while lighter hides appear to be more plentiful.

WPB allocation among small packers seems to have exceeded their production. As a consequence, a substantial shortage is expected to complete the August permits. It is presumed this will be made up out of current slaughter in order to take care of their regular buyers. In some sections the small packer slaughter may have shown a slight increase, but in most sections it was from 25 to 40 per cent short, according to reports, compared with last month's kill, but the shortage was partly due to lack of labor. Inasmuch as the small packer slaughter is expected to be below estimate, it is presumed that the big packers may be called upon by WPB to fill out the existing shortage. The permits have until September 9 so a good portion of them may be filled by that time.

The country kill is unusually small at this time of year and was very quickly absorbed; of course, the kill of country hides will not increase to any extent until we get into freezing weather. There are quite substantial numbers of grass cattle coming into market, not only in the Southwest and Middle West but also into other points.

The federal inspected slaughter of cattle at 32 points for the week ending August 26 totaled 235,904, calves 124,295, compared with the same week a year ago, when slaughter totaled 190,530 cattle and 83,433 calves. Previous week's slaughter totaled 242,618 cattle and 122,535 calves; current week's

slaughter being somewhat below previous week's kill on cattle but a little above it on calves. According to government estimates, the number of cattle and calves on farms and ranches on January 1, 1944, was more than 82 million head. According to the address in April by the director of WFA, considering the feed supplies in prospect, it was wise to reduce this number to 79 million by January 1, 1945. This would make it necessary for the packers to slaughter 24 million head of cattle and calves in 1944, or 7 million more than they did in 1943. For the first six months of 1944, federal inspected slaughter amounted to 9,336,000 head, or 32 per cent more than in 1943. However, to reduce the cattle supply, as suggested by WFA, it would be necessary to slaughter during the last six months of 1944, about 15,000,000 head, or at the rate of 575,000 head per week. This would exceed any week's slaughter for this year or last year, as the previous record weekly slaughter last year was 475,000 head in the second week in November, 1943, and the average for the last half of 1943 was 375,000 head a week. With the present shortage of labor, it is going to put a considerable strain on packers to take care of such heavy slaughter. However, some packers are now stepping up their slaughter by working their men all day Saturday, and in some cases on Sunday.

The probabilities are that we will have much lighter weight cattle coming along now than we did in normal years, with the months of July and August always registering light averages, but it is presumed that in September cattle will run a little heavier, with the best weights looked for late in October and early November.

Ceiling prices on hides are readily obtainable, or 15¢ for packer native steers and native cows; 14¢ for branded steers and branded cows; 12¢ for native bulls and 11¢ for branded bulls. On small packer hides flat ceiling price is 15¢ for natives and 14¢ for branded.

PACIFIC COAST.—There was some trading going on this week, mostly of the independent and small packer variety, but the big packers were also under negotiations. There was keen demand for anything available at the full ceiling price of 13½¢ flat for steers and cows and 10¢ for bulls, f.o.b. shipping point.

FOREIGN WET SALTED HIDES.—South American hide trading this week was fairly heavy in reject steers, with England taking 1,000 Smithfields and 4,000 La Platas and 1,000 Anglos. Another sale to England involved 3,000 Municipal light steers and 6,000 Extremes. Operators in the States took 1,000 Municipal light steers and 1,000 Extremes.

CALFSKINS.—Calf slaughter is pretty well reduced as we have about

finished the time for calfskins. There is, however, quite a substantial kill on kip skins and a very good demand for anything available. Most of the small packers and also the city collectors and city butcher calfskins and kipkins are well sold up. The big packers, however, may not trade on their skins until next week after they finish their sale of hides. Prices on kips are at the full ceiling of 27¢ for 9½ to 15 lbs.; 23½¢ for 9½ lbs. and under.

COUNTRY HIDES.—Country kill was exceptionally light and inasmuch as most of the hides coming along now are short-haired current takeoff, they are bringing full ceiling of 15¢ flat trimmed for natives, 14¢ flat untrimmed for natives; and brands 14¢ flat trimmed and 13¢ flat untrimmed; glues, 12¢ to 12½¢ and country bulls, 11¢ to 11½¢ trimmed.

PACKER SLUNKS.—Skins are in good demand and continue to move at \$1.10 flat, with hairless at 56¢ flat. Most of the packers keep well sold up as soon as they are allocated.

SHEEPSKINS.—Trading continued on all kinds of sheepskins, and the market was firm on big packer shearings at \$1.20 to \$1.30 for No. 1's, 90¢ for No. 2's and 65¢ to 70¢ for No. 3's; westerns, \$2.60 to \$2.65; natives \$2.35 and mixed western and natives, \$2.50. Dry peltas were quoted at 26¢; pickled skins, \$7.50 to \$8.00 per dozen.

New York

PACKER HIDES.—Most of the big packers and practically all of the independent and small packers in the vicinity of New York and other eastern points were well sold up with full ceiling prices paid; in fact, the demand was in excess of the supply.

CALFSKINS.—Most of the eastern calf was sold on packers as well as collectors skins. However, the big packers have moved very few as yet, although a complete clearance is expected in the near future.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 26, 1944, were 5,204,000 lbs.; previous week 4,807,000 lbs.; same week last year, 3,978,000 lbs.; Jan. 1 to date 193,216,000 lbs.; a year earlier during the corresponding period, 182,125,000 lbs.

Shipments of hides from Chicago for week ended August 26, 1944, were 3,659,000 lbs.; previous week, 3,873,000 lbs.; same week last year, 4,479,000 lbs.; Jan. 1 to date, 144,484,000 lbs.; for the same period in 1943 shipments amounted to 149,449,000 lbs.

BUY—BUY—BUY—BUY—BUY

The payroll allocation plan builds a sound bond program for your employees. Thousands of firms are now participating in the arrangement.

VETERANS WANT OLD JOBS?

Most returning service men will have prior claim to their old jobs (see THE NATIONAL PROVISIONER of August 26, page 19), but how many of them will wish to return to those jobs? A number of industrial concerns are now polling their former employees to find the answer to this question.

Ninety-four per cent of the men and women in service from General Foods Corp., who answered such a questionnaire, stated definitely that they wish to return to the company after the war. Letters and a brief questionnaire form were sent to 1,343 of the 2,800 General Foods men and women now on leave of absence in the armed services. Five hundred and fifty-three questionnaires were returned.

Other tabulations show that 322, or 57.8 per cent, intend to return to their old jobs with General Foods; 202, or 36.2 per cent prefer to return to their former position or a better one; and 25, or 4.4 per cent, said they would return to the company only if given a better job in another field of endeavor. Only six, or 1.1 per cent, were undecided.

CHICAGO PROVISION STOCKS

Stocks of both lard and meats showed rather sharp declines during the month of August and totals for both items were also under a year ago. Lard stocks at the close of August totaled 50,816,041 lbs., compared with 63,116,928 lbs. a month earlier and 56,654,000 lbs. a year ago. Total cut meats on August 31 was 54,711,209 lbs. against 76,113,567 lbs. a month earlier.

	Aug. 31, '44	July 31, '44	Aug. 31, '43
lbs.	lbs.	lbs.	lbs.
Lard (a).....	4,070	3,323	3,092
P. S. lard (a).....	11,477,179	16,941,798	3,818,670
Other lard.....	39,338,862	46,175,130	52,835,990
Total lard.....	50,816,041	63,116,928	56,654,060
D. S. cl. bellies (contract).....	3,770,360	6,404,900	709,800
D. S. cl. bellies (other).....	14,143,464	19,218,138	14,735,339
Total D. S. cl. bellies.....	17,913,824	25,623,038	15,445,139
D. S. fat bellies.....	5,771,380	6,348,072	26,524,508
D. S. fat backs.....	696,792	918,701	1,484,802
S. P. hams.....	4,410,850	10,100,680	8,880,134
S. P. skinned hams.....	11,326,249	17,442,500	15,891,636
S. P. picnic S. P. Boston shoulders.....	1,117,178	1,846,770	1,111,371
Other cut meats.....	11,459,796	13,833,800	16,297,745
Total cut meats.....	54,711,209	76,113,567	85,605,635

(a) Made since Oct. 1, 1943.

BRITISH TASTES IN BACON

The British public has accepted fatter grades of bacon as a minor wartime irritation, but after hostilities have ceased will demand "the same young lean bacon they had before," in the opinion of Colman E. Brett, expressed in a recent issue of Food Manufacturing, an English periodical. To think they will do otherwise is wishful thinking, in the author's opinion, who concedes that "there is, of course, always the possibility of a gradual change in consumers' tastes, for which farmers would do well to watch, but a change of the nature implied would be surprising indeed."

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Only a limited amount of trading was reported in provisions as the week closed. Some cuts of meat were completely off the market and most items were salable in small lots. Hogs continued at ceiling levels.

Cottonseed Oil

Sept. 14.31n, Oct. 14.00n, Dec. 13.75n, Mar. 13.45b to 13.64ax; May 13.40b to 13.60ax; July 13.30b to 13.50ax. Quiet and no sales.

CHICAGO HIDE QUOTATIONS

	Week ended Sept. 1, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4
Brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex. str.	@15	@15	@15
Brnd'd cows.....	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows.....	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows.....	@15 1/4	@15 1/4	@15 1/4
Nat. bulls.....	@12	@12	@12
Brnd'd bulls.....	@11	@11	@11
Calfskins.....	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.....	@20	@20	@20
Kips, brnd'd.....	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.....	@1.10	@1.10	@1.10
Slunks, hrls.....	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.....	@15	@15	@15
Branded all-wts.....	@14	@14	@14
Nat. bulls.....	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls.....	@10 1/4	@10 1/4	@10 1/4
Calfskins.....	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips.....	@18	@18	@18
Slunks, reg.....	@1.10	@1.10	@1.10
Slunks, hrls.....	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers.....	@15	@15	@15
Hvy. cows.....	@15	@15	@15
Buffs.....	@15	@15	@15
Extremes.....	@15	@15	@15
Bulls.....	@11 1/4	@11 1/4	@11 1/4
Calfskins.....	16 @18	16 @18	16 @18
Kipskins.....	@16	@16	@16
Horsehides.....	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings.....	1.10 @1.25	1.10 @1.25	@2.15
Dry pelts.....	25 1/2 @26	25 1/2 @26	28 @30

CCC Purchases and Announcements

PURCHASES.—CCC purchases for the week ended August 26 included 10,000 lbs. frozen pork; 110,000 lbs. cured pork; 1,128,000 lbs. frozen beef and veal; 1,083,000 lbs. frozen lamb and mutton; 9,463,000 lbs. canned meats; 90,000 lbs. lard, and 71,000 bundles, 100-yards each, hog casings.

SOUTH AFRICA SHORT OF MEAT

South Africa is facing one of the most severe shortages of beef and mutton in its history, it is reported. As a result, the entire system of governmental control of supply and distribution of essential foodstuffs now is on trial. The meat control scheme in particular is meeting strong opposition.

During the last few weeks, most butcher shops have closed before 11 in the morning, when supplies were exhausted. The government has announced that it will place on the market every week, 500,000 lbs. of canned beef which had been earmarked for military use. In addition, the government of Southern Rhodesia is making available reserve stocks of fresh beef.

JULY MARGARINE TAX

Taxes paid on oleomargarine during July 1944 and 1943, as reported by the Bureau of Internal Revenue:

	July 1944	July 1943
--	-----------	-----------

Excise taxes (including special taxes).....\$996,344.04 \$886,437.90

Quantity of product on which tax was paid during June, 1944, and 1943:

	July 1944	July 1943
Oleomargarine, colored.....	1,038,963	205,505
Oleomargarine, uncolored.....	30,220,400	32,702,192

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Pork Set-Aside Order

(Continued from page 7.)

buy them. Since sales made may not be delivered for many days or weeks, sales must keep well abreast or ahead of the volume set aside.

It is understood that the first reporting form developed for use with the order—FDO 75.3-1—is regarded as unsatisfactory and that a new form may be issued soon. FDO 75.3-1 must be submitted at the end of each week to the administrator of the order. Authorized purchasers of set-aside meat must furnish slaughterers with certification on FDO 75-12 within 10 days after delivery of the meat to the buyer; however this form need not be submitted to the administrator.

Class 1 slaughterers were told this week that in reporting on FDO 75.3-1 in loins they should use the total weight of all regular loins produced and set aside 30 per cent of this weight in such loins as meet quality and weight specifications of the various governmental agencies named in the order. Sixty per cent of this set aside weight must be converted to semi-boneless loins. The resultant semi-boneless loins should equal in weight 45.1 per cent of the packer's total regular loins set aside (60 divided by 133). The remaining 40 per cent of the loins set aside will be taken as regular loins.

In setting aside 40 per cent of his total production of hams, the slaughterer must earmark hams of such weights and qualities as are required by the participating agencies. Of this quantity set aside, not less than 20 per cent must be processed into overseas hams requiring 96 hours smoke and an additional 20 per cent must be processed into Army hams requiring 48 hours smoke.

Considerable quantities of the balance will go to the Army as 24-hour smoked hams. The CCC will buy liberal quantities of cured hams for lend-lease. Heavy hams may be employed by the slaughterer or another canner in canned products sold to government agencies.

Fifty per cent of total production of all square cut and seedless bellies, 6 to 10 lbs. range, must be set aside and

from these the Army will require large quantities of overseas bacon requiring 96 hours smoke. It will also need considerable quantities of bacon for domestic use. The CCC will require limited quantities of curved square cut bellies; the Army will need canned bacon in sizable quantities.

The canning program is expected to take all of the shoulder cuts set aside under the requirement that 70 per cent of total production of shoulders be reserved for the government.

All deliveries of product made after August 27, on contracts with government agencies made prior to the effective date of the order, if deliveries are not in default as to date, may be credited to compliance with the order.

When the packer delivers product from his production department to his manufacturing department to be further processed, he may take credit for delivery of such weight, but the production department must obtain from the manufacturing department an exemption certificate on Form FDO 75-12 the same as if the product were sold to an authorized purchaser. The same process should be followed in transferring from one plant to another in the same organization. In case of small plants not departmentalized, delivery to the curing and freezing departments of product against sales made will be construed as delivery of the product.

MORRELL WORKERS ON LONG SHIFT GRANTED FREE MEAL

When an employee of John Morrell & Co., Ottumwa, Ia., works more than 10½ hrs. in any one day he is entitled to a free meal and full pay while eating under terms of an agreement recently approved by the War Labor Board. The agreement, entered into with the Amalgamated Meat Cutters and Butcher Workers of North America, provides that any of the company's 2,400 workers on duty at the plant beyond the stipulated period are to receive a free meal ticket good at the plant cafeteria. One-half hour straight time is also paid.

The request for this provision is said to have come from Morrell officials, who felt that the manpower shortage will soon be aggravated by the heavy autumn work load, making advisable special considerations for employees who labor long hours.

CHAIN STORE SALES

Sales of the Kroger Grocery and Baking Co. for the eighth four-week period, ending August 12, totaled \$34,995,288, an increase of 12 per cent over sales of \$31,333,299 for the same period last year. Cumulative sales for the first eight periods of 1944 totaled \$270,836,792, an increase of 5 per cent over \$258,863,325 for same periods last year.

WILSON'S NATURAL SAUSAGE CASINGS

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LIVESTOCK MARKETS *Weekly Review*

Move Fewer Sheep; Feedlot Movement of Sheep and Lambs Off

ACCORDING to present indications, the number of sheep and lambs put into feedlots in the Corn Belt states during 1944 will be the smallest since before the war in Europe started. The movement to feedlots in the first seven months of this year was only about half what it was a year earlier. However, the months for heavy replacements are still ahead and part of the sharp loss in the movement may be regained.

There is little doubt that the movement of feeder sheep and lambs for the entire year will be smaller than in 1943 because the 1944 lamb crop showed a rather marked decline. The crop for the year is put at 29,603,000 head—1,700,000 head, or 5½ per cent, smaller than the 1943 lamb crop.

Several factors have probably contributed to the decline in sheep and lamb numbers. The sharp upturn in lamb numbers of a few seasons back is attributed in part to the urgent need of the armed forces for wool. Sheep men in all sections held as many ewes as possible for breeding and, as a result, the government received all the wool necessary. The government then warned that less wool and wool pelts were needed and the reduction in the lamb population began.

Feed and labor conditions have also limited finishing operations to some extent, just as they have in other livestock fields. Poor pastures resulting from drought have limited purchases of replacement stock in some sections of the country.

Latest available figures on movement of lambs to feed lots in the eight Corn Belt states show that 593,944 head were

put on feed in the first seven months of this year compared with 1,073,927 head in the like period last year. During all of 1943 these same eight states received 4,270,013 head of replacement sheep and lambs, which indicates that almost three-fourths of the stock was shipped in during the last five months of the year. The heaviest movement of replacement lambs will probably occur within the next three months, it is indicated.

Prices for live lambs are being maintained fairly well at most market centers, although the general level of prices is not quite as high now as it was a year earlier. Most markets are now receiving the tail-end of native crops and Chicago prices range mostly at \$15 per cwt. and down. Some Colorado spring lambs have arrived on the Denver market and figured around the \$15 mark also, while a sizable string of San Luis Valley lambs made \$14.90 this week.

Only a few markets now report movement of feeder lambs. The best range feeding lambs are quoted at \$13 to \$13.25 at Omaha and St. Paul. Volume is light and demand only fairly good.

There was little change in the hog trade at most centers this week. The major part of all offerings sold at full

ceiling prices. Fall-farrowed hogs still make up the larger part of receipts, although a few more spring pigs have been noted at some points.

Cattle prices were firmer on lighter selling. The advance in prices was noted on all classes. However, the trade estimates that the marketward movement of cattle will get well under way during the new month.

AD EXTOLS "AMERICAN WAY"

All American business, large and small, is governed by recognition of the basic principle that it can survive only through pleasing customers, George A. Eastwood, president, Armour and Company, Chicago, points out in one of the company's national advertisements appearing this month. The advertisement, third in a series, is institutional in character and features a personal message from Eastwood emphasizing benefits of the "American way of life."

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hog
Wk. ended Aug. 26	4,645	1,001	9,377
Last week	2,950	1,224	10,400
Last year	2,222	602	12,357

CANADIAN INSPECTED KILL

Canadian inspected slaughter in July, 1944, compared:

	July 1944	July 1943
Cattle	96,131	72,587
Calves	61,968	52,098
Hogs	529,575	498,298
Sheep	46,384	54,953

MEAT INDUSTRY EMPLOYMENT

The slaughtering and meat packing industry employed 157,700 wage earners in June compared with 154,600 in May and 159,500 in June, 1943, according to a recent report by the U. S. Bureau of Labor Statistics. The index of wage earner employment for June (1939 average=100) was 130.9 against 128.3 in May and 132.4 in June, 1943. The index of wage earner payroll (1939 average=100) for the industry for June was 217.5 against 216.9 in May and 200.8 in June, 1943.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, Aug. 31, 1944, reported by Office of Distribution, War Food Administration:

Kgs (soft & oily not quoted):	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
BARROWS & GILTS:					
Good and Choice:					
120-140	12.75-14.50	13.25-14.25	14.00-14.45	13.50-14.25	14.45 only
140-160	14.00-14.75	14.25-14.70	14.00-14.45	13.50-14.25	14.45 only
160-180	14.75 only	14.70 only	14.45 only	14.00-14.50	14.45 only
180-200	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
270-300	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
Medium:					
160-220	13.75-14.50	14.00-14.50	13.75-14.45	13.25-14.40	14.00-14.25
HOGS:					
Good and Choice:					
270-300	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400	14.00 only	13.95 only	13.70 only	13.65-13.75	13.70 only
Good:					
400-450	14.00 only	13.95 only	13.70 only	13.65-13.75	13.70 only
450-500	13.90-14.00	13.95 only	13.70 only	13.65-13.75	13.70 only
Medium:					
220-250	13.00-13.75	13.00-13.95	13.25-13.70	13.50-13.75	13.25-13.50
Slaughter Cattle, Vealers, and Calves:					
STEERS, Choice:					
700-900	16.75-17.75	16.50-17.50	16.25-17.50	16.25-17.75	16.25-17.25
900-1100	17.25-18.25	16.50-18.00	16.75-17.90	16.50-18.00	16.50-17.50
1100-1300	17.50-18.35	16.75-18.00	17.00-18.00	16.75-18.00	16.50-18.25
1300-1500	17.65-18.35	16.75-18.00	17.00-18.00	16.75-18.00	16.50-18.25
STEERS, Good:					
700-900	15.00-16.75	14.50-16.50	14.50-16.75	14.00-16.50	14.75-16.25
900-1100	15.25-17.25	14.75-16.75	14.75-17.00	14.25-16.75	14.75-16.50
1100-1300	15.50-17.50	15.25-16.75	14.00-17.00	14.50-16.75	14.75-16.50
1300-1500	15.50-17.65	15.50-16.75	15.00-17.00	14.50-16.75	14.75-16.50
STEERS, Medium:					
700-1100	11.50-15.25	11.50-15.25	11.50-14.75	11.50-14.50	11.00-14.75
1100-1300	12.25-15.50	11.75-15.25	12.00-14.75	11.75-14.50	11.00-14.75
STEERS, Common:					
700-1100	9.75-12.25	9.75-11.75	9.00-11.50	9.25-11.75	8.25-11.00
HIFERS, Choice:					
600-800	16.25-17.35	16.00-17.00	16.00-17.00	15.50-17.00	15.75-17.25
800-1000	17.00-17.75	16.25-17.25	16.00-17.25	15.75-17.25	15.75-17.25
HIFERS, Good:					
600-800	15.00-16.25	14.00-16.00	14.00-16.00	13.25-15.75	14.00-15.75
800-1000	15.25-17.00	14.00-16.25	14.00-16.00	13.50-15.75	14.00-15.75
HIFERS, Medium:					
500-900	11.25-15.00	10.25-14.00	9.75-14.00	10.00-13.50	10.50-14.00
HIFERS, Common:					
500-900	8.75-11.25	8.00-10.25	7.75-9.75	8.00-10.00	7.75-10.50
COWS, All Weights:					
Good	12.75-14.00	11.50-13.00	11.25-13.00	11.25-12.75	10.25-12.25
Medium	11.00-12.75	9.25-11.50	9.00-11.25	9.75-11.25	8.75-10.25
Cutter & com.	6.50-11.00	6.50-9.25	6.00-9.00	7.00-9.75	6.00-8.75
Canner	5.50-6.50	5.00-6.50	5.00-6.00	5.25-7.00	5.00-6.00
BULLS (Ylgs. Excl.):					
Beef, good	12.50-14.00	10.50-12.50	10.75-12.25	10.50-11.75	11.00-12.50
Sausage, good	10.75-11.50	9.50-10.50	9.50-10.50	9.50-10.00	8.50-9.75
Sausage, med.	9.00-10.75	8.50-9.50	8.25-9.75	8.50-9.50	7.75-8.50
Saus., cut & com.	7.50-9.00	6.50-8.50	6.75-8.25	6.50-8.50	6.00-7.75
VEALERS:					
Good & choice	14.00-15.50	12.75-14.00	12.00-14.50	13.00-14.00	13.50-16.00
Common & med.	9.50-14.00	10.25-12.75	8.00-12.00	9.50-13.00	7.50-13.50
Call, 75 lbs. up.	7.00-9.50	6.00-10.25	6.50-8.00	7.00-9.50	5.00-7.50
CALVES, 500 lbs. down:					
Good & choice	12.00-13.50	11.50-13.50	10.50-13.50	11.50-14.00	11.00-13.00
Common & med.	7.50-12.00	8.00-11.50	8.00-10.50	8.00-11.50	7.50-11.00
Call	6.50-7.50	6.00-8.00	6.50-8.00	6.50-7.50	6.00-7.50
SPRING LAMBS:					
Good & choice	14.50-15.40	14.00-14.75	14.00-14.65	14.25-15.00	13.75-15.00
Medium & good	11.25-14.25	11.50-13.75	12.00-13.75	12.75-14.00	11.75-13.50
Common	8.50-10.50	8.50-11.00	9.00-11.75	10.00-12.50	10.00-11.50
YLG. WETHERS:					
Good & choice	11.75-12.50			11.00-12.00	11.00-12.00
Medium & good	9.75-11.25			9.75-10.75	9.25-11.00
EWERS:					
Good & choice	4.75-5.50	4.00-5.00	4.50-5.00	4.50-5.00	5.00-5.50
Common & med.	3.50-4.75	2.50-4.00	3.00-4.25	2.50-4.25	3.00-4.75
FEEDING LAMBS (Range):					
Good & choice			11.75-13.00		12.75-13.25

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Local and
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Pittsburgh, Pa.



SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended Aug. 26, 1944.

	CATTLE		
	Week ended Aug. 26	Prev. week	Cor. week, 1943
Chicago	19,476	21,702	19,708
Kansas City	24,898	26,188	22,932
Omaha	23,076	27,020	16,906
East St. Louis	12,336	15,435	13,933
St. Joseph	12,303	13,210	8,532
Sioux City	9,737	10,808	10,319
Wichita	7,193	9,378	5,190
Philadelphia	2,197	2,106	1,959
Indianapolis	1,930	2,053	2,330
New York & Jersey City	10,705	9,788	10,493
Okla. City	18,186	19,489	14,674
Cincinnati	2,529	5,452	3,575
Denver	8,600	7,991	4,255
St. Paul	15,958	15,119	11,012
Milwaukee	3,767	3,402	2,735
Total	173,491	186,721	148,552

*Cattle and calves.

HOGS			
Chicago	71,004	78,789	76,249
Kansas City	31,918	35,530	40,382
Omaha	40,676	47,334	50,729
East St. Louis	67,167	67,808	64,456
St. Joseph	16,442	18,805	14,255
Sioux City	21,062	28,116	30,062
Wichita	5,224	6,386	8,422
Philadelphia	11,149	12,210	11,814
Indianapolis	19,074	19,208	20,161
New York & Jersey City	43,867	41,166	41,929
Okla. City	7,092	8,651	10,909
Cincinnati	14,290	14,097	15,444
Denver	13,671	15,000	10,924
St. Paul	16,828	17,912	33,282
Milwaukee	4,802	3,815	7,551
Total	374,866	414,942	435,169

†Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago	11,559	12,254	10,083
Kansas City	27,928	28,027	38,567
Omaha	33,120	31,774	38,769
East St. Louis	13,742	11,314	23,325
St. Joseph	15,585	9,622	16,659
Sioux City	13,586	13,673	19,837
Wichita	2,863	2,554	3,277
Philadelphia	3,299	3,038	3,343
Indianapolis	2,388	1,969	2,574
New York & Jersey City	56,028	51,583	56,165
Okla. City	5,855	5,426	5,984
Cincinnati	1,807	1,087	4,144
Denver	13,060	11,531	10,001
St. Paul	16,552	14,380	20,670
Milwaukee	1,426	1,065	2,062
Total	218,818	199,327	255,440

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Aug. 29, 1944, as reported by the Office of Distribution:

CATTLE:	
Steers, com.	12.00
Cows, cut. & com.	6.75@10.00
Bulls, gd.	5.80@ 6.50
Bulls, com. & med.	7.50@ 9.50

CALVES:	
Vealers, gd. & ch.	18.50
Vealers, com. & med.	9.00@16.00
Calves, med. & gd.	9.00@16.00
Calves, cull	7.50

HOGS:	
Gd. & ch., 160-240 lb.	\$14.75
Sows	unquoted

LAMBS:	
Lambs, gd. & ch.	\$17.00
Lambs, com. & med.	12.50
Lambs, cull & com.	11.00

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended August 26, 1944:

	Cattle	Calves	Hogs	Sheep
Salable	1,190	1,178	1,425	878
Directs incl.	5,721	12,938	22,568	43,024

Previous week:				
Salable ..	914	1,380	1,209	1,286
Directs				
incl. ...	5,952	12,796	21,917	48,600
*Including hogs at 31st street.				

*Including hogs at 31st street.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended August 26 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
August 26	299,000	322,000	281,500
August 19	312,000	391,000	281,500
Year ago	300,000	438,000	400,000
1942	318,000	415,000	420,000
1941	256,000	328,000	314,000

AT 11 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
August 26	299,000	322,000	281,500
August 19	312,000	391,000	281,500
Year ago	300,000	438,000	400,000
1942	318,000	415,000	420,000
1941	256,000	328,000	314,000

AT 7 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
August 26	212,000	227,000	206,000
August 19	230,000	268,000	185,000
Year ago	205,000	305,000	250,000
1942	222,000	265,000	262,000
1941	188,000	221,000	204,000

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., Aug. 31.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the hog market was steady to 25c higher.

Hogs, good to choice:	
160-180 lb.	\$13.00@14.45
180-240 lb.	14.20@14.45
240-360 lb.	18.45@19.75
360-500 lb.	18.45@19.75

Sows:	
270-360 lb.	\$13.45@13.75
400-550 lb.	13.40@13.75

Receipts of hogs at Corn Belt markets for the week ended Aug. 31:

	Receipts	Aug. 25
Aug. 25	19,800	21.00
Aug. 26	20,800	20.70
Aug. 28	19,700	22.50
Aug. 29	17,600	18.50
Aug. 30	27,800	23.20
Aug. 31	22,800	24.10

RECOMMENDS MEAT TYPE HOG

"Now is the time to swing to the meat type hog," George F. Henning of the Ohio Experiment Station informed Ohio swine producers recently. Mr. Henning said that lard storage holdings will decline but asked what will happen when demand for lard and pork decreases. "It would seem," he said, "that hog men should now plan to produce and breed for the meat type hog and produce less lard."

Invest in Victory! Buy War Bonds and Stamps.

CHIEF
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ing markets
ded August
to be as fol-

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Aug. 26, 1944, as reported to the NATIONAL PROVISIONER.

CHICAGO

Armour, 5,500 hogs and 747 for shipment; Swift, 2,406 hogs; Wilson, 3,362 hogs; Western, 1,851 hogs; Cudahy, 4,814 hogs; Shippers, 6,209 hogs; Others, 21,069 hogs.
Total: 10,476 cattle; 4,354 calves; 6,121 hogs; 11,559 sheep.

KANSAS CITY

Armour, 4,806 calves; 2,658 hogs; 5,091 sheep; Cudahy, 3,227 calves; 1,250 hogs; 1,421 sheep; Swift, 2,925 calves; 3,199 hogs; 2,302 sheep; Wilson, 8,229 calves; 780 hogs; 1,593 sheep; Others, 2,081 calves; 1,459 hogs; 286 sheep.
Total: 30,088 calves; 8,583 hogs; 22,472 sheep.

OMAHA

Armour, 6,416 calves; 10,694 hogs; 9,430 sheep; Cudahy, 4,420 calves; 6,770 hogs; 5,896 sheep; Swift, 4,034 calves; 4,796 hogs; 8,457 sheep; Wilson, 2,393 calves; 4,340 hogs; 33 sheep; Others, 10,934 calves; 10,934 hogs; 10,934 sheep.
Total: 20,828 calves and calves; 37,594 hogs and 23,816 sheep.

E. ST. LOUIS

Armour, 2,742 calves; 8,458 hogs; 5,252 sheep; Cudahy, 2,219 calves; 4,517 hogs; 5,969 sheep; Hunter, 1,416 calves; 3,879 hogs; 905 sheep; Bell, 1,799 calves; 2,268 hogs; 2,268 sheep; Laclede, 1,799 calves; 2,268 hogs; 2,268 sheep; Sleight, 1,799 calves; 2,268 hogs; 2,268 sheep; Others, 4,959 calves; 276 hogs; 1,616 sheep; Shippers, 8,727 calves; 2,753 hogs; 10,722 sheep.
Total: 21,063 calves; 11,004 hogs; 35,665 sheep; 14,087 sheep.

ST. JOSEPH

Swift, 3,828 calves; 978 hogs; 6,429 sheep; Cudahy, 3,759 calves; 1,021 hogs; 5,968 sheep; Others, 3,680 calves; 19 hogs; 1,617 sheep.
Total: 10,617 calves; 2,018 hogs; 14,044 sheep; 10,853 sheep.
Not including 1,251 cattle, 437 calves, 3,703 hogs and 5,659 sheep bought direct.

SIoux CITY

Cudahy, 3,141 calves; 191 hogs; 6,162 sheep; Armour, 3,285 calves; 191 hogs; 6,527 sheep; Swift, 2,199 calves; 310 hogs; 3,560 sheep; Others, 3,442 calves; 7,212 hogs; 1,681 sheep; Shippers, 3,555 calves; 2,123 hogs; 7,972 sheep.
Total: 12,522 calves; 604 hogs; 23,462 sheep; 7,972 sheep.

WICHITA

Cudahy, 1,819 calves; 1,687 hogs; 3,795 sheep; Guggenheimer, 1,267 calves; 1,267 hogs; 1,267 sheep; Osterlag, 184 calves; 73 hogs; 73 sheep; Dold, 130 calves; 771 hogs; 771 sheep; Sunflower, 57 calves; 66 hogs; 66 sheep; Pioneer, 53 calves; 519 hogs; 519 sheep; Others, 1,906 calves; 519 hogs; 519 sheep.
Total: 5,506 calves; 1,687 hogs; 5,224 sheep; 2,963 sheep.

FORT WORTH

Armour, 3,652 calves; 5,272 hogs; 10,217 sheep; Swift, 4,168 calves; 6,004 hogs; 9,874 sheep; Blue, 431 calves; 40 hogs; 576 sheep; City, 614 calves; 54 hogs; 899 sheep; Rosenthal, 234 calves; 7 hogs; 61 sheep.
Total: 9,069 calves; 11,378 hogs; 6,277 sheep; 20,102 sheep.

OKLAHOMA CITY

Armour, 5,506 calves; 3,550 hogs; 1,947 sheep; Wilson, 4,882 calves; 3,705 hogs; 1,966 sheep; Others, 281 calves; 845 hogs; 20 sheep.
Total: 10,669 calves; 7,255 hogs; 4,758 sheep; 2,939 sheep.
Not including 262 cattle, 2,334 hogs and 2,916 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,384	584	5,305	6,222
Swift	1,325	893	4,509	6,838
Cudahy	879	267	3,967	4,518
Others	2,916	296	1,859	331
Total	6,704	2,010	14,740	17,907

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,775	2,041	6,850	5,585
Cudahy	1,095	1,582	4,365	4,365
Swift	5,742	3,516	9,978	6,002
Others	8,146	1,255	1,859	331
Total	17,758	8,373	16,828	16,552

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	501	5,442	1,305	621
Kahn's	501	5,442	1,305	621
Lohrey	7	404	3,426	404
Meyer	239	241	2,848	241
Schroth	17	2,848	2,848	241
Stegner	319	299	899	294
Others	1,749	1,045	899	294
Shippers	160	173	2,746	5,188
Total	3,082	1,758	15,745	7,408
Not including	1,969	cattle and		
2,273	hogs bought direct.			

TOTAL PACKER PURCHASES

	Week ended Aug. 26	Prev. week Aug. 19	Cor.
Cattle	166,892	182,982	000,000
Hogs	228,831	261,525	000,000
Sheep	158,530	146,207	000,000

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 25	1,832	667	8,858	4,448
Aug. 26	527	711	1,798	4,305
Aug. 28	18,060	1,678	11,982	8,841
Aug. 29	7,863	1,254	16,047	7,082
Aug. 30	13,611	1,029	13,908	3,642
Aug. 31	5,000	1,000	11,000	8,000

*Wk. so far 39,534 4,961 52,937 22,515
Wk. ago 35,960 6,144 55,656 22,005
1943 ... 44,902 4,174 64,138 40,706
1942 ... 52,915 4,349 66,822 55,737

*Including 2,065 cattle, 1,069 calves, 14,633 hogs and 13,642 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 25	1,000	27	829	632
Aug. 26	77	141	1,965	67
Aug. 28	4,955	132	956	67
Aug. 29	3,106	139	1,715	194
Aug. 30	3,000	160	300	100
Aug. 31	1,000	100	1,000	100

Wk. so far 13,291 460 4,829 695
Wk. ago 14,812 289 5,339 2,824
1943 ... 16,806 752 10,056 2,801
1942 ... 17,201 670 9,411 4,875

AUGUST AND YEAR MOVEMENT

	August 1944	1943
Cattle	195,796	189,424
Calves	32,130	18,225
Hogs	344,294	417,215
Sheep	137,757	165,909

	1944	1943
Cattle	1,530,252	1,313,690
Calves	167,866	129,500
Hogs	4,369,876	3,740,229
Sheep	1,227,852	1,352,000

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Aug. 31:

	Week ended Aug. 31	Prev. week Aug. 24
Packers' purch.	39,713	38,277
Shippers' purch.	11,199	7,011
Total	50,912	45,288

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 26:

	Cattle	Calves	Hogs	Sheep
Los Ang.	8,780	3,543	4,169	66
San Fran.	1,850	250	2,900	9,600
Portland	3,000	800	3,475	4,755

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WRITE FOR CATALOGUE

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

WESTERN DRESSED MEATS

		New York	Phila.
STEERS, carcass	Week ending August 26, 1944..	3,822	1,589
	Week previous	3,971	1,897
	Same week year ago.....	5,129	1,778
COWS, carcass	Week ending August 26, 1944..	2,875	1,785
	Week previous	2,811	2,121
	Same week year ago.....	1,730	2,300
BULLS, carcass	Week ending August 26, 1944..	450	14
	Week previous	430	40
	Same week year ago.....	302	20
VEAL, carcass	Week ending August 26, 1944..	10,469	1,294
	Week previous	9,425	1,665
	Same week year ago.....	9,978	979
LAMB, carcass	Week ending August 26, 1944..	19,472	9,418
	Week previous	20,337	8,561
	Same week year ago.....	21,102	6,007
MUTTON, carcass	Week ending August 26, 1944..	3,850	1,275
	Week previous	2,991	873
	Same week year ago.....	7,739	2,782
PORK CUTS, lbs.	Week ending August 26, 1944..	1,114,677	167,584
	Week previous	1,166,013	299,979
	Same week year ago.....	1,534,043	555,455
BEEF CUTS, lbs.	Week ending August 26, 1944..	143,778
	Week previous	252,169
	Same week year ago.....	428,540

LOCAL SLAUGHTERS

CATTLE, head	Week ending August 26, 1944..	10,755	2,197
	Week previous	9,793	2,106
	Same week year ago.....	10,487	1,959
CALVES, head	Week ending August 26, 1944..	13,089	2,134
	Week previous	12,559	2,198
	Same week year ago.....	10,833	2,110
HOGS, head	Week ending August 26, 1944..	41,837	11,149
	Week previous	40,964	12,215
	Same week year ago.....	40,009	11,814
SHEEP, head	Week ending August 26, 1944..	55,722	3,200
	Week previous	51,381	3,083
	Same week year ago.....	57,081	3,343

Country dressed product at New York totaled 2,031 veal, no hogs and 81 lambs. Previous week 2,313 veal, no hogs and 81 lambs in addition to the shown above.

WEEKLY INSPECTED KILL

Slaughter of all classes of livestock with the exception of calves showed some decline compared with a week earlier, inspected kill at 32 centers for the week ended August 26 revealed. Sheep and hog processing remained well under a year earlier, but killing of cattle and calves is sharply above the same week of last year.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City.....	10,705	12,274	43,867	84,000
Baltimore, Philadelphia	4,195	1,512	23,724	3,188
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	11,297	8,796	48,126	1,861
Chicago, Elkhart	31,945	11,413	71,804	26,405
St. Paul-Wisconsin Group.....	27,909	15,932	62,337	21,215
St. Louis Area.....	17,337	15,811	57,187	16,407
Sioux City	9,737	1,584	21,082	13,088
Omaha	19,265	4,411	40,676	33,120
Kansas City	24,898	12,221	31,918	27,823
Iowa & So. Minn.....	17,530	6,936	124,078	57,381
SOUTHEAST.....	7,408	6,363	13,938	27
SOUTH CENTRAL WEST.....	30,898	24,674	43,678	41,753
ROCKY MOUNTAIN.....	6,399	2,070	16,164	13,741
PACIFIC.....	16,291	5,459	28,706	41,893
Total	235,904	124,295	627,645	351,395
Total prev. week.....	242,618	122,535	691,317	364,897
Total last year.....	190,530	83,433	729,444	454,103

¹Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mass. City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, La. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHERN LIVESTOCK KILL

Ida and Georgia amounted to

	July 1944
Cattle	43,049
Calves	26,890
Hogs	92,123
Sheep	1,932

Livestock slaughtered in packing plants and abattoirs during July in Alabama, Flor-

Meat and Gravy

Puzzled by mysterious entrances into his plant six times within two weeks, James Rice, plant manager of the Rice Packing Co., Covington, Ky., and two companions armed with shotguns concealed themselves in the plant one night and caught the intruder. When Rice and his companions heard a noise they turned on a spotlight, discovering a Negro entering a meat storage room. He said he was an employe of the plant, had been drinking and entered the building to sleep so that he would not be late for work next day.

★ ★ ★

Horse meat has won such a popularity at the Harvard University Faculty Club that it's on the menu for the duration, and maybe longer, according to Eugene H. Gieringer, steward of the club. The product was not disguised with a fancy name, but was put on the menu as horse meat smothered with onions. Gieringer, however, doubts that he'll keep horse meat on the menu when the war is over and he can get all the beef sirloin steaks he wants.

★ ★ ★

Commenting on the huge number of cattle and hogs handled by the industry in recent months, a prominent packer official is quoted in the *KVP Philosopher* as saying: "If you had told me two years ago that we could handle the kill we are doing now, I would have said you were crazy. We have learned that the way to accomplish something is to set a goal twice as high as you think you can make . . . and then make it."

★ ★ ★

Sad, indeed, would be the plight of any packer who paid no less than the support price for hogs at Pine Bluff, Ark., for in holding the support line he would be exceeding the ceiling at that point. According to the best efforts of National Provisioner researchers, the ceiling price on good and choice 240—270-lb. butchers at Pine Bluff is \$13.40. The support price for the same hogs is \$13.45.

★ ★ ★

Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER.]

Back in July, 1907, the National Wholesale Grocers' Association called upon its members not to accept any goods unless accompanied by a guarantee under the federal food and drug act. In the ensuing confusion, packers found some grocers refusing to accept delivery on meats not bearing such an okay. THE NATIONAL PROVISIONER was quick to throw light on the situation, pointing out that the food and drug act "does not apply to domestic meat and meat products . . . sold in interstate commerce under the meat inspection law. The government's meat inspection stamp is all the protection necessary." The Provisioner further explained that the food law guarantee is "merely the guarantee of the manufacturer, and not of the government, that the product complies with the food law." Officials of the grocers' group immediately called the members' attention to the error of their ways. A subsequent issue of the Provisioner reported that the matter had been successfully ironed out, and peace reigned again.

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Adler Co., The.....	31
American Blower Corporation.....	5
American Worcestershire Sauce Co.....	23
Anchor Hocking Glass Corp.....	8
Armour and Company.....	6
Aurora Pump Co.....	20
Basic Food Materials, Inc.....	Insert 13
Blackmer Pump Company.....	33
Cahn, Fred C., Inc.....	31
Calderon, Victor M., Company.....	30
Central Livestock Order Buying Co.....	38
Cincinnati Butchers' Supply Co.....	Third Cover
Cincinnati Cotton Products Co.....	23
Cleveland Cotton Products Co.....	35
Crescent Mfg. Co.....	25
Daniels Manufacturing Co.....	32
Diamond Crystal Salt Co.....	21
Diamond Iron Works.....	31
Dole Refrigerating Co.....	42
Fearn Laboratories, Inc.....	First Cover
Felin, John J., & Co., Inc.....	39
French Oil Mill Machinery Co.....	30
Girdler Corp.....	13
Great Lakes Stamp Mfg. Co.....	12
Griffith Laboratories, The.....	60
Hormel, Geo. A., & Co.....	41
Hunter Packing Co.....	40
Hygrade Food Products Corp.....	39
Identification, Inc.....	34
James, E. G., Co.....	36
Kahn's, E., Sons Co.....	41
Kalamazoo Vegetable Parchment Co.....	15
Kennett-Murray & Co.....	33
Mayer, H. J., & Sons Co.....	30
McMurray, L. H.....	33
Milprint, Incorporated.....	14
Packers Commission Co.....	18
Peters Machinery Co.....	29
Rath Packing Company.....	40
Reynolds Electric Co.....	24
Robins, A. K., & Co., Inc.....	42
Sayer & Co., Inc.....	30
Schluderberg, Wm.-T. J. Kurlde Co.....	40
Simmons Dairy Products, Ltd.....	22
Smith's Sons Co., John E.....	Second Cover
Solvay Sales Corp.....	28
Specialty Mfrs. Sales Co.....	14
Stahl-Meyer, Inc.....	42
Stange, Wm. J., Co.....	37
Svendsen, Sami S.....	21
Swift & Company.....	Fourth Cover
Towsley Trucks, Inc.....	22
Vogt, F. G., & Sons, Inc.....	42
Wilmington Provision Co.....	42
Wilson & Co.....	37
Winger Mfg. Co., Inc.....	42

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RS

IONEN

.....31

.....5

.....22

.....7

.....8

.....25

sert 15

.....30

.....21

.....20

.....30

l Cover

.....25

.....35

.....30

.....32

.....21

.....21

.....42

t Cover

.....30

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.....13

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.....41

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.....38

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.....20

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.....26

.....42

.....30

.....40

.....22

d Cover

.....25

.....14

.....42

.....87

+.21

h Cover

.....25

.....42

.....42

.....37

.....42

cannot guar-

this index

products

by render

tly, more

which you

ents offer

ber 2, 19